

ITEM NO. YB-G

VERSION 1.0

DATE May 2026

Yeast Beast Gastro

Yeast-powered cleaner concentrate for commercial kitchens, foodservice and food processing

Yeast Beast Gastro is a bioactive, water-soluble intensive cleaner that dissolves animal fat, vegetable oil, baked-on grease and protein residue, and ensures their complete biological degradation. The product is based on innovative surfactants from natural raw materials and yeast cultures. Built for commercial kitchens, foodservice, bakeries, canteens and food processing, with HACCP-friendly handling and a much lower handling risk than caustic kitchen degreasers.

Technical Data

Property	Value
Base	Yeast culture and surfactant system (concentrate)
Ingredients	Betaine, sodium carbonate, sodium citrate, sodium tripolyphosphate, yeast cultures
Physical state	liquid
Colour	brownish
Odour	characteristic
pH value (at 20 °C)	10.5 to 11.5 (concentrate)
Density	1.0 to 1.2 g/cm ³
Boiling point	97 to 100 °C
VOC content	< 0.1 %
Biodegradability	100 % (OECD 301B)
Water hazard class	WGK 1
Dangerous goods	not classified as dangerous goods
Working temperature	+20 °C to +60 °C, optimum at +40 °C
Working dilution	1:1 to 1:60
Food contact	Non-food-contact surfaces. Rinse and HACCP verify for contact surfaces.

ITEM NO.	YB-G	VERSION	1.0	DATE	May 2026
----------	------	---------	-----	------	----------

Available sizes	5 L, 20 L, 200 L, 1,000 L IBC
-----------------	-------------------------------

Product features

Engineered for commercial kitchen and foodservice duty. Cuts through animal fat, vegetable oil, baked-on grease and protein residue. 100 % biodegradable per OECD 301B. Skin-friendly and non-toxic to plants and animals at working dilution. Non-flammable, chlorine-free, low-foaming in machine application. Compatible with stainless steel, tiled and resin floors, and most kitchen rubber gaskets. Much lower handling risk than NaOH or KOH-based caustic kitchen degreasers. Neutralises stale-grease odours.

Areas of application

Kitchen surfaces: stainless steel work tables, prep benches, splashbacks. Cuts through animal fat, vegetable oil and protein residue.

Grills and ovens: combi steamers, grill plates, baking trays, salamanders. Breaks down carbonised grease without solvents.

Extractor hoods and filters: fume hoods, grease filters, ductwork. Soaks loose baked-on residue between maintenance cycles.

Grease traps and drains: drain systems, grease interceptors, floor drains. Biological breakdown of organic build-up.

Kitchen floors: tiled, resin and stone floors. Removes grease film without leaving slippery residue.

Dishwashing area: conveyor dishwasher exteriors, racks, pre-wash sinks. Compatible with stainless steel and most rubber gaskets.

Application

The concentrate is mixed with fresh water at the desired dilution ratio (see dosage guide). For best results, lightly pre-wet the surface, then spray on the diluted solution and gently work it in with a brush or pad. Allow to act for 5 to 30 minutes depending on soiling, then rinse with water or wipe off. For carbonised grease on grill plates and oven interiors, apply at 1:1 to 1:5, dwell 15 to 30 minutes at 40 to 60 °C, then rinse. For drains and grease traps, dose at 1:5 to 1:20 directly into the system. The spent cleaning solution can be discharged into the municipal sewer system at working dilution.

IMPORTANT

Undiluted concentrate (pH 10.5 to 11.5) may attack amphoteric light metals such as aluminium and zinc. At working dilution of 1:10 or higher the product is suitable for stainless steel, painted, tiled and resin kitchen surfaces. **For direct food-contact surfaces** (cutting boards, prep tables in active use), follow up with a clean water rinse and verify according to your HACCP plan. AgriPro and Gastro are intended for non-food-contact and post-shift deep cleaning.

Dosage guide

Heavy (1:1 to 1:5): baked-on grease, carbonised oven and grill residue, deep extractor-hood cleaning. Apply at 40 to 60 °C, dwell 15 to 30 minutes.

ITEM NO.	YB-G	VERSION	1.0	DATE	May 2026
----------	------	---------	-----	------	----------

Standard (1:5 to 1:20): hoods, filters, grease traps, deep floor clean, wall surfaces.

Medium (1:20 to 1:60): routine surface cleaning, dishwashing area, daily floor maintenance.

Light (1:60 to 1:120): light spray-and-wipe, glass and stainless steel polishing.

Material compatibility

Compatible: stainless steel, tiled floors, resin and stone floors, EPDM and nitrile rubber gaskets, most kitchen paints and powder coatings.

Not compatible: aluminium, zinc and other amphoteric light metals at concentration. At working dilution (1:10 and weaker), they are safe in practice.

Always spot-test: proprietary kitchen coatings, natural-rubber components, lacquered wood surfaces, polished aluminium trims.

Storage, shelf life and logistics

Storage temperature +5 °C to +40 °C. Store protected from direct sunlight and frost in original containers, tightly closed. Below +5 °C the active matrix may lose efficacy and only partially recover after thawing. Shelf life 24 months from date of production when stored as specified.

Available in 5 L, 20 L, 200 L and 1,000 L IBC. Pallet quantities of 5 L and 20 L available for foodservice distributors and kitchen-supply networks. From our warehouse in Bexbach, Germany: 2 to 5 working days within the EU by road freight. Global sea freight 14 to 28 days FOB Hamburg.

The information in this data sheet describes the properties of the product and serves as a guideline for its application. It is based on laboratory tests and practical experience. As local conditions may vary, we recommend always verifying the suitability of the product through a preliminary test. The information and instructions in the Safety Data Sheet must be observed in all cases. For surfaces in direct food contact, observe HACCP and local food-safety regulations.