# FERMOPLUS® Fruity

**A brewing yeast nutrient with specific natural amino acids for enhancing fruity aroma notes in beer.**

## PRODUCT PROPERTIES

COMPOSITION: Yeast hulls, autolysates of yeast, ascorbic acid.

FERMOPLUS® Fruity is a nutrient for yeast that is enriched with amino acids of natural origin.

## APPLICATION BENEFITS

- FERMOPLUS® Fruity enhances aromas of tropical fruits in beer from juicy mangoes and peaches to passionfruit and guava along with refreshing hints of oranges and limes.
- FERMOPLUS® Fruity is a yeast nutrient that enhances the rate of conversion of aroma-active thiol precursors by yeast that express the IRC-7 gene into aroma-active thiol compounds. The yeast nutrient also support yeast in the production of aroma and flavour positive compounds such as esters, terpenes and norisoprenoids.
- Improves beer flavour stability by reducing compounds such as aldehydes, ketones and lactones which are associated with beer ageing.
- Reduces the need to use high amounts of thiol rich varieties of hops.
- Boosts aroma and flavour profiles of beer efficiently, naturally and sustainably.

## SPECIFICATIONS

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| PHYSICAL FORM: | Powder |
| COLOUR: | Light Brown |
| DENSITY: | 0.45-0.55 g/ml |

*For additional specifications data please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control*

## DOSAGE & APPLICATION

Typical dosage rate: 40 g/hl of cold wort/beer

It is recommended to add 20 g/hl of FERMOPLUS® Fruity directly into the cold wort, with a further 20 g/hl during dry-hopping or beer spunding (at 2°P or ~8 SG points above the targeted final gravity).

No rehydration is required.

It is essential to use brewing yeast that express the IRC-7 gene; this helps to unlock and release thiol precursors found in FERMOPLUS® Fruity. *For help in choosing the perfect brewing yeasts get in touch with the AEB Brewing Technical Team.*

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Reference: FERMOPLUS_FRUITY_TDS_EN_2290326_BEER_Italy

## PACKAGING & STORAGE

FERMOPLUS® Fruity is packaged in:

1 kg net packs in cartons containing 4 kg.

*Please contact your local AEB customer support team for country-specific pack size availability.*

Store in a cool, dry place away from direct light and heat.

On opening, use the product as quickly as possible. Packs which have been opened and part-used should be kept tightly sealed. If there are any signs of spoilage during storage of an opened bag do not use and discard the contents appropriately. *If in doubt, please contact AEB Technical Service.*

## HANDLING & SAFETY

*Please refer to the Safety Data Sheet (MSDS) for further information.*

## COMPLIANCE

This product complies with FAO/WHO-JECFA-FCC guidelines.

*For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control.*

## QUALITY ASSURANCE & GMO STATUS

This product is made in accordance with certified Quality Management System ISO 9001, applying GMP and HACCP standards.

This product does not contain GMO materials.

*For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control.*

## CONTACT US

For more information, please visit us online at www.aeb-group.com or email info@aeb-group.com

AEB Group is a leader in yeast, yeast nutrition, fermentation, filtration, detergents, equipment and biotechnology for the beer, wine, beverage, and food industries. AEB has a global presence with production sites worldwide and dedicated R&D facilities with quality control laboratories.

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