

# FERMOL<sup>®</sup> Spirit DS

Active dry yeast for the fermentation of grape musts, fruit and pomace suitable for the production of aromatic distillates

## PRODUCT DESCRIPTION

**FERMOL<sup>®</sup> Spirit DS** is an active dry yeast selected for the fermentation of wine for both brandy and cognac production. It ensures high production of fermentative esters, contributing to intense fruity and floral aromas in the fermented product. With optimal fermentation temperatures between 20°C and 27°C, **FERMOL<sup>®</sup> Spirit DS** is ideal for producing wine-distillates with complex aromas and overall roundness. It performs efficiently under stress conditions, featuring high alcohol tolerance and mid-to-low nitrogen requirements, making it suitable for distillation on lees.

## RECOMMENDED APPLICATIONS

This yeast is well-suited for the fermentation of:

- Cognac
- Brandy
- Grappa
- Orujo

## FERMENTATION PROPERTIES

YEAST SPECIES	<i>Saccharomyces cerevisiae</i>
FERMENTATION RANGE	12 – 24°C / 54 – 75°F (at least 10°)
TOTAL ESTERS	High

## REHYDRATION INSTRUCTIONS

To rehydrate dissolve the dry yeast in sterile water or wort at 18 – 25°C / 64 – 77°F at a ratio of 1:10. Stir gently and leave for approximately 20 mins. Stir gently again and inoculate (pitch) into the cooled wort in the fermenter.

Ensure temperature fluctuations are minimal to avoid yeast stress.

## FOOD SAFETY

This product is not a GMO.

This product is allergen-free.

Please refer to the Product Safety Data Sheet (MSDS)

## MICROBIOLOGICAL PROPERTIES

Yeast viability	< 0,5 x 10 <sup>9</sup>	cfu/g
Other yeasts	< 10 <sup>3</sup>	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 <sup>2</sup>	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/g
<i>Escherichia coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
Salmonella spp	Absent / 25g	cfu/g

\*Inoculation of 100 g/hl yeast

*AEB Yeast are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.*

## DOSAGE & APPLICATION

30 – 60 g/hl of mash

## STORAGE

Store in vacuum sealed packaging where possible, in dry odourless conditions, in a fresh environment 20°C / 68°F. Limit exposure to air. Do not freeze. On opening the package, the yeast should be used immediately.

Shelf life is 36 months from production date.

Do not use yeast after the expiry date shown on the pack.

## PACK SIZE

**FERMOL<sup>®</sup> Spirit DS** is available in 500g net foil packs in 1 kg boxes.

Alternative pack volumes can be ordered – contact our customer support team

## CONTACT US

For more information, please email [info@aeb-group.com](mailto:info@aeb-group.com) or visit us at [aeb-group.com](http://aeb-group.com). AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.