

FERMOL® Spirit S16

Active dry yeast for the fermentation of sugary musts suitable for the production of neutral distillates

PRODUCT DESCRIPTION

FERMOL® Spirit S16 is an active dry yeast specifically selected for vodka and neutral alcohol production from cereals and from other amylaceous substrates. It ensures neutral alcohol sensory profiles and consistent fermentation kinetics, avoiding explosive fermentations and abrupt temperature fluctuations. Having optimal fermentation temperatures between 20°C and 30°C, **FERMOL® Spirit S16** is ideal also for distilleries with limited temperature control during fermentation. It performs efficiently in stressing fermentation conditions such as high-gravity mashes and high alcohol concentrations, granting high quality and consistent results. Allowing a low production of esters, it is suitable for both craft and industrial-scale vodka production.

RECOMMENDED APPLICATIONS

This yeast is well-suited for the fermentation of:

- Vodka
- Neutral Alcohol

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 ⁹	cfu/g
Other yeasts	< 10 ³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 ²	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
<i>Salmonella</i> 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® Spirit S16 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 or visit us at aeb-group.com. AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.



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