

# FERMOL® Silver

Active dry yeast for the fermentation of agave-based musts for the production of fine spirits such as tequila and mezcal

## PRODUCT DESCRIPTION

**FERMOL® SILVER** is an active dry yeast selected for the fermentation of blue Weber agave (Agave tequilana) juices. Selected for its high tolerance to fermentative stresses, it ensures reliable performance under the challenging conditions of agave fermentation. It is apt to ferment high-gravity musts, withstanding elevated alcohol concentrations, and maintaining its efficiency at fermentation temperatures of 25–35°C. It offers faster fermentation kinetics, reducing process time while enhancing the development of esters and citrus-like aromatics, bringing about a refined and mildly acidic tequila profile. **FERMOL® SILVER** is ideal for both craft and industrial-scale tequila and mezcal production.

## RECOMMENDED APPLICATIONS

This yeast is well-suited for the fermentation of:

- Tequila
- Mezcal

## 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	> 1 x 10 <sup>10</sup>	cfu/g
Other yeasts	< 10 <sup>3</sup>	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 <sup>4</sup>	cfu/ml*
Lactic Bacteria	< 10 <sup>5</sup>	cfu/ml*
Coliforms	< 1	cfu/g
<i>Escherichia coli</i>	Absent / 25g	cfu/g
<i>Staphylococcus aureus</i>	Absent / 25g	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

25 – 50 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® SILVER** 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.



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