TECHNICAL DATASHEET

FERMOL® Ennecri

Selected *Saccharomyces spp* yeast for the fermentation of grape musts suitable for the production of pisco and unfermented pomace

PRODUCT DESCRIPTION

FERMOL® Ennecri is part of a group of yeasts isolated, identified and selected from the wine region of the Majes Valley, Arequipa, Peru, by the Institute of Research and Development for the South and the Catholic University of Santa María with the support of the Innóvate program and AEB group. This research was born from the need to establish an ideal fermentative characteristic for a drink as emblematic as Pisco with native yeasts. **FERMOL® Ennecri** is characterized by its low contribution of esters and aldehydes, respecting the characteristics of the cultivars. The wines obtained with **FERMOL® Ennecri** allow us to produce very pleasant and structured Piscos on the palate with very good persistence. The ideal varieties are: Quebranta, Mollar, Uvina and Negra Criolla. The ideal temperature for fermentation of the base wine to highlight its organoleptic peculiarities is between 18 and 22°C; accompanying it with a correct nutrition of amino acids through the use of the Fermoplus® line, the production of esters and acetates is significantly increased.® line, the production of esters and acetates is significantly increased.

RECCOMENDED APPLICATIONS

This yeast is well-suited for the fermentation of:

- **Pisco**

FERMENTATION PROPERTIES

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

REHYDRATATION 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^{10}	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
Escherichia coli	Absent / 25g	cfu/g
Staphylococcus aureus	Absent / 25g	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® Ennecri 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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Reference: FERMOL_ENNECRI_TDS_EN_0020725_SPIRITS_Italy