

FERMOL® SK

Active dry yeast for fermentation of wort obtained from malted and unmalted cereals or maize for the production of Whisky

PRODUCT DESCRIPTION

FERMOL® SK is an active dry yeast selected for whisky production, suitable for the fermentation of mashes of malt, corn and even other cereals. It ensures efficient sugar conversion, high alcohol production, and an intense and well-rounded flavour profile. Featuring a short lag phase and quick fermentation kinetics, it avoids any risk of microbial spoilage and concomitantly produces esters such as isoamyl acetate and ethyl decanoate (fruity and floral characters). It performs well in both continuous and batch processes, with an optimal fermentation temperature between 20 and 30°C, it performs well in both batch and continuous processes.

RECOMMENDED APPLICATIONS

This yeast is well-suited for the fermentation of:

- **Whisky** (single malt, etc.)

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 ¹⁰	cfu/g
Other yeasts	< 10 ³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 ⁴	cfu/ml*
Lactic Bacteria	< 10 ⁵	cfu/ml*
Coliforms	< 1	cfu/g
<i>Escherichia coli</i>	Absent / 25g	cfu/g
<i>Staphylococcus aureus</i>	Absent / 25g	cfu/g
<i>Salmonella spp</i>	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 – 80 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® SK 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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