

Special selected yeast
for aroma intensification;
for application in
distilleries

Product Description

Spiriferm Arom is an efficiently fermenting dry selected yeast with pronounced, aroma releasing properties. It is the yeast species *Saccharomyces cerevisiae* (var. *bayanus*). Spiriferm Arom provides for a safe and fully completed fermentation of mash and must even at low fermentation temperatures of around 15 °C.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Aroma promoting and completed fermentation of distilling mash and must for the making of aroma intense distillates.

Spiriferm Arom releases a multitude of different aromatic fruit substances and provides for a whole „bouquet“ of aromas dependent on the raw material.

Product and Effect

The yeast strain for the dry selected yeast Spiriferm Arom was selected with the objective to precisely fulfill the demands of distilleries producing alcohol from fruits. High alcohol tolerance, along with low formation of foam are assured.

Dosage

As a rule, the dosage of Spiriferm Arom amounts to 20 g per 100 L mash. The dosage can be increased to 25 - 30 g Spiriferm Arom per 100 L, if there is a risk of microbiological infestation of the mash.

Application

Mix (rehydrate) Spiriferm Arom with a 5 - 10 fold quantity of a lukewarm 1:1 mash/water mixture (35 - 40 °C) and allow to swell for approx. 20 minutes. To avoid a temperature shock, gradually bring the yeast suspension to pitching temperature with equal ratios of mash. Mix well to provide for a homogeneous distribution when the prepared yeast suspension is added to the fermentation vessel!

Storage

Controlled atmosphere packaging. Store in a cool and dry place. Take care that packagings are tightly closed. Reseal opened packagings firmly and immediately and use up within 2 - 3 days.