

FERMOPLUS® Fruity

A brewing yeast nutrient with specific natural amino acids for enhancing fruity aroma notes in beer.

PRODUCT PROPERTIES

COMPOSITION: Yeast hulls, autolysates of yeast, ascorbic acid.

FERMOPLUS® Fruity is a nutrient for yeast that is enriched with amino acids of natural origin.

SPECIFICATIONS

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| PHYSICAL FORM: | Powder |
| COLOUR: | Light Brown |
| DENSITY: | 0.45-0.55 g/ml |

For additional specifications data please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control

APPLICATION BENEFITS

- FERMOPLUS® Fruity enhances aromas of tropical fruits in beer from juicy mangoes and peaches to passionfruit and guava along with refreshing hints of oranges and limes.
- FERMOPLUS® Fruity is a yeast nutrient that enhances the rate of conversion of aroma-active thiol precursors by yeast that express the IRC-7 gene into aroma-active thiol compounds. The yeast nutrient also support yeast in the production of aroma and flavour positive compounds such as esters, terpenes and norisoprenoids.
- Improves beer flavour stability by reducing compounds such as aldehydes, ketones and lactones which are associated with beer ageing.
- Reduces the need to use high amounts of thiol rich varieties of hops.
- Boosts aroma and flavour profiles of beer efficiently, naturally and sustainably.

DOSAGE & APPLICATION

Typical dosage rate: 40 g/hl of cold wort/beer

It is recommended to add 20 g/hl of FERMOPLUS® Fruity directly into the cold wort, with a further 20 g/hl during dry-hopping or beer spunding (at 2°P or ~8 SG points above the targeted final gravity).

No rehydration is required.

It is essential to use brewing yeast that express the IRC-7 gene; this helps to unlock and release thiol precursors found in FERMOPLUS® Fruity. *For help in choosing the perfect brewing yeasts get in touch with the AEB Brewing Technical Team.*

PACKAGING & STORAGE

FERMOPLUS® Fruity is packaged in:

1 kg net packs in cartons containing 4 kg.

Please contact your local AEB customer support team for country-specific pack size availability.

Store in a cool, dry place away from direct light and heat.

On opening, use the product as quickly as possible. Packs which have been opened and part-used should be kept tightly sealed. If there are any signs of spoilage during storage of an opened bag do not use and discard the contents appropriately. *If in doubt, please contact AEB Technical Service.*

COMPLIANCE

This product complies with FAO/WHO-JECFA-FCC guidelines.

For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control.

HANDLING & SAFETY

The substance or mixture do not meet the conditions in Article 31 of UK REACH

QUALITY ASSURANCE & GMO STATUS

This product is made in accordance with certified Quality Management System ISO 9001, applying GMP and HACCP standards.

This product does not contain GMO materials.

For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control.

CONTACT US

For more information, please visit us online at www.aeb-group.com or email info@aeb-group.com

AEB Group is a leader in yeast, yeast nutrition, fermentation, filtration, detergents, equipment and biotechnology for the beer, wine, beverage, and food industries. AEB has a global presence with production sites worldwide and dedicated R&D facilities with quality control laboratories.