

FERMOPLUS® Sauvignon

Yeast nutrient enriched with Sauvignon Blanc grape skin tannins and natural mannoproteins for aroma enhancement of hop forward beers.

FERMOPLUS® Sauvignon enhances the aroma, taste profile and the mouthfeel of beers efficiently and sustainably.

PRODUCT PROPERTIES

COMPOSITION: Sauvignon Blanc grape skin tannins, yeast cell walls, autolysates of yeast (mannoproteins), L-Ascorbic acid.

FERMOPLUS® Sauvignon supplies ca. 20 mg/l of FAN (Free Amino Nitrogen) at a dosage of 40 g/hl

APPLICATION BENEFITS

The presence and free availability of Sauvignon grape skin tannins rich in thiol precursors along with specific amino acids in wort allows brewing yeasts that express the IRC-7 gene to unlock and synthesize aroma active compounds. These aroma compounds include polyfunctional thiols (such as 3-MH, 3-MHA, 4-MMP), esters, terpenes, and isoprenoids. In hop forward beers the aroma-active compounds enhance notes of tropical fruit, citrus and floral.

- FERMOPLUS® Sauvignon unlocks powerful aromatic polyfunctional free thiols (via biotransformation) and triggers aromatic amino acid metabolism by yeast (via the Ehrlich Pathway) leading to a significant boost of aroma and flavour in beer.
- The antioxidative properties of Sauvignon Blanc grape skin tannins and the presence of specific amino acids improves beer flavour stability.
- Mannoproteins from yeast autolysates gives the beer a clean and rounded mouthfeel.
- Boosts aroma and flavour profiles of beer efficiently, naturally and sustainably.

SPECIFICATIONS

PHYSICAL FORM	Powder
COLOUR	Light Brown
DENSITY	0.4 – 0.6 g/ml

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

DOSAGE & APPLICATION

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

It is recommended to add 20 g/hl of FERMOPLUS® Sauvignon 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® Sauvignon. For help in choosing the perfect brewing yeasts get in touch with the AEB Brewing Technical Team

PACKAGING & STORAGE

FERMOPLUS® Sauvignon is packaged in:

- 500 g net packs in cartons containing 10 kg.
- 5 kg net bags.

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

Please refer to the Safety Data Sheet (MSDS) for further information.

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.



AEB USA
111 N Cluff Avenue Lodi, CA 95240 (USA)
+1 209 625 8139 - info@aebusa.com
www.aeb-group.com