

# NXT Turbo Spirit

Active Dry Yeast with nutrients for high neutral alcohol production  
A carefully selected blend of yeast and yeast nutrients  
Urea-free

## FERMENTATION PROPERTIES

YEAST STRAIN	<i>Saccharomyces cerevisiae</i>
FERMENTATION RANGE	20 – 28°C / 68 – 82°F
OPTIMAL TEMPERATURE	25°C / 77°F
ALCOHOL TOLERANCE	13-15%
TOTAL ESTERS	Very low
H <sub>2</sub> S	Very low
STA1	Negative

## MICROBIOLOGICAL SPECIFICATIONS

Yeast viability	< 2 x 10 <sup>9</sup>	cfu/g
Other yeasts	< 4 x 10 <sup>2</sup>	cfu/g
Moulds	< 4	cfu/ml*
Acetic bacteria	< 40	cfu/ml*
Lactic bacteria	< 4	cfu/ml*
Coliforms	< 1	cfu/g
<i>Escherichia coli</i>	< 4	cfu/g
<i>Staphylococcus aureus</i>	< 4	
<i>Salmonella ssp.</i>	Absence / 25g	

\*Inoculation of 100g/hl yeast

AEB brewing yeasts are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.

## PRODUCT TYPES

Ideal to produce a clean, neutral high alcohol base for ready-to-drink (RTD) alcoholic beverages, including hard seltzers, flavoured spirit-based drinks, and RTD canned cocktails.

Can be diluted for lower alcohol RTD variants.

## APPLICATION

As a thermotolerant yeast NXT Turbo Spirit has a very good resistance to osmotic pressure and high fermentation temperatures.

NXT Turbo Spirit will utilise typical sources of sugar in a sugar wash, including cane sugar (sucrose), glucose, or liquid invert sugar (a glucose and fructose blend). Other sugar sources such as corn sugar (dextrose) or malt extract or a combination of various sugar sources can be used.

This yeast ferments fast aided by AEB's unique formulation of yeast combined with inorganic and organic yeast nutrients, and an acidity regulator to buffer the pH of the sugar base.

Perfect for Hard Seltzer producers and beverage manufacturers using simple sugars to produce a neutral high alcohol base, which can be further diluted if required, for RTDs.

NXT Turbo Spirit is a high performing yeast for a faster production of neutral alcohol – improves production capacity with greater throughput saving on energy and lowering costs.

## DOSAGE

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Dissolve between 250 to 500 g/hl directly into the sugar wash at a temperature of over 18°C / 64°F.

The dosage will affect the fermentation performance; higher dose rates will give faster ferments.

## STORAGE

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Store in a cool and dry place, away from direct light and heat. Do not freeze.

Shelf life is 24 months from production date.

Do not use after the expiry date shown on the pack.

## PACK SIZE

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NXT Turbo Spirit is available in 500g net foil packs containing 1kg.

5kg and 10kg packs are also available.

Larger pack volumes can be ordered – contact our customer support team.

## REHYDRATION

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NXT Turbo Spirit can be pitched directly into the sugar wash without prior rehydration. This is generally recommended.

Ensure temperature fluctuations are minimal to avoid yeast stress.

## FOOD SAFETY

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This product is not a GMO.

This product is allergen-free.

Does not contain urea.

Please refer to the Product Safety Data Sheet (MSDS).

## CONTACT US

For more information, please visit us online at [www.aeb-group.com](http://www.aeb-group.com) or email [info@aeb-group.com](mailto:info@aeb-group.com)



*AEB NEXT is the next evolution in beverage for refreshing and sustainable solutions.  
The AEB Group is a leader in yeast, fermentation, filtration, and eco-biotechnologies for the winemakers, brewers,  
cidemakers and distillers.*

Reference: NXT\_TURBO\_SPIRIT\_TDS\_EN\_1010922\_NEXT\_Italy