

FERMOPLUS® PerfectBrew-Zn

A yeast nutrient blend Zinc-rich designed to support consistent and reliable fermentations, ensuring yeast remain healthy, viable and performs optimally.

PRODUCT PROPERTIES

COMPOSITION: Diammonium hydrogen phosphate, yeast cell walls, yeast autolysates, inactivated yeasts, thiamine hydrochloride (vitamin B1).

FERMOPLUS® PerfectBrew-Zn supplies c. 14 mg/l of YAN (Yeast Assimilable Nitrogen)* for a dosage of 10 g/hl

** Amount obtained by spectrophotometric-enzymatic analysis. The spectrophotometric methods used separately identify the values forming YAN: ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen by the N-OPA technique is not specific for the amino acid Proline as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +/-10%.*

SPECIFICATIONS

PHYSICAL FORM:	Powder
COLOUR:	Light Brown
DENSITY:	0.65-0.85 g/ml

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

MICROBIOLOGICAL PROPERTIES

PROPERTY	UFG/g
Yeasts	<100
Moulds	< 10 ³
Lactic acid bacteria	< 10 ³
Acetic acid bacteria	< 10 ³
Total Bacterial Count (TBC)	< 100
<i>Escherichia Coli</i>	Absent/1g
<i>Staphylococcus aureus</i>	Absent/1g
<i>Coliforms</i>	< 100
<i>Salmonella spp</i>	Absent/25g
<i>Enterobacteria</i>	Absent/1g

APPLICATION BENEFITS

- **FERMOPLUS® PerfectBrew-Zn** is a nutrient for propagation and fermentation efficiency enriched in zinc (~3000ppm) from biological source. formulated to promote yeast cell growth and viability to ensure fermentation consistency and clean flavour profile.
- **FERMOPLUS® PerfectBrew-Zn** Supports high fermentation rates and expected attenuation by promoting the assimilation of wort maltose and maltotriose.
- Helps avoid slow, defective, and stuck fermentations, and consequently reduces off-flavours and undesirable beer quality.
- Improves beer mouthfeel and body, balancing any harsh, astringent hop flavours.
- Supplies yeast with all the elements needed for optimal fermentation, whether for all-malt or adjunct brewing, and for poor quality malt and adjuncts at >40% of grain bill.
- Increases yeast cell viability and produce strong and active population
- Helps poor or inconsistent yeast sedimentation.

DOSAGE & APPLICATION

Typical dosage rate between 10 g/hl to 12 g/hl of cold wort.

Add directly into the cooled wort or dissolve in sterile water at a ratio of 1:10 and dose into the fermenter.

PACKAGING & STORAGE

FERMOPLUS® PerfectBrew-Zn is packaged in:

500 g net packs in cartons containing 10 kg.

5 kg/20 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.