

FERMOPLUS® AromaGlow

Yeast nutrient enriched with grape skin tannins for aroma enhancement in beer. FERMOPLUS® AromaGlow enhances the aroma, taste profile and the mouthfeel of beers efficiently and sustainably.

PRODUCT PROPERTIES

COMPOSITION: grape skin tannins, yeast cell walls, autolysates of yeast, L-Ascorbic acid.

FERMOPLUS® AROMAGLOW supplies ca. 20 mg/l of YAN (Yeast Assimilable Nitrogen) ** at a dosage of 40 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:	0.4 – 0.6 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® AromaGlow** maximizes the capacity of yeast strains that express the IRC-7 gene to produce active aroma compounds (through biotransformation and the Ehrlich pathway), enhancing the tropical fruit, citrus, and floral characteristics of hoppy beers.
- The special composition of **FERMOPLUS® AromaGlow** promotes the production of aromatic compounds during fermentation, encouraging the metabolism of amino acids, aromatic precursors, by the yeast. These compounds include polyfunctional thiols (such as 3-MH, 3-MHA, 4-MMP), esters, and terpenes.
- The presence of grape skin tannins and yeast derivatives naturally rich in specific amino acids and glutathione improves beer flavor stability by reducing aldehydes, ketones, and lactones, compounds related to beer oxidation and aging.
- **FERMOPLUS® AromaGlow** is designed to enhance the aroma, flavor profile, and clean, round mouthfeel of your beer.
- **FERMOPLUS® AromaGlow** efficiently, naturally, and sustainably enhances the aromatic and flavor profile of the beer, reducing the need to use high quantities of hop varieties rich in thiols.

DOSAGE & APPLICATION

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

It is recommended to add 20 g/hl of FERMOPLUS® Aromaglow 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).

It is essential to use brewing yeast that expresses the IRC-7 gene; this helps unlock and release the thiol precursors present in FERMOPLUS® AromaGlow and carry out the synergistic interaction with aromatic amino acids.

For help in choosing the perfect brewing yeasts get in touch with the AEB Brewing Technical Team.

PACKAGING & STORAGE

FERMOPLUS® Aromaglow 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.

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.

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.