AROMA plus
- Dry selected yeast for gentle fermentation of sensitive fruits -

Technical informations and instructions for use

General instructions:

AROMA plus is a reliable, particularly active dry selected yeast from the strain Saccharomyces cerevisiae for the inoculation of easily fermentable fruit mash.

Physiological characteristics of AROMA plus:

At temperatures above 13 °C, AROMA plus will ferment reliably. The medium fermentation speed prevents excessive mash heating and thus counteracts the discharge of volatile aroma components during fermentation. Even at temperatures below 18°C towards the end of fermentation, AROMA plus ensures residual sugar free fermentation. AROMA plus has an osmotic tolerance of 104 ° Oe (26% mas) and an alcohol tolerance of 15% vol.

Due to its low nitrogen requirement, AROMA plus is particularly suitable for fruit mashes low in nutrients. Nevertheless a small dosage of “Brennmaischnährstoff” ensures the complete fermentation under difficult conditions.

The special enzyme activities of yeast promote the formation of aroma and bouquet substances.

The metabolism of AROMA plus produces at the same time extremely few unwanted fermentation by-products.

Areas of application:

Suitable for the gentle fermentation of mash from sensitive fruit types (Williams-Christ-pears, single-variety apples, all stone fruit types).

In our experience, AROMA plus can also be used to ferment grape juices into variety-typical, full-bodied red wines.

Dosage:

15 – 25 g/hl mash at 12-15°C.
5 – 15 g/hl mash at 16-20°C.

Stir dry yeast in approx. Ten times the amount of water at a temperature of 35°C and allow to stand for a maximum of 15 minutes for rehydration, then carefully add this yeast mixture to the mash.

If a longer waiting period is necessary, add about the same volume of fruit juice or mash to the yeast after 10 minutes.

Package sizes:

100 g can (No. 5829)
500 g Vacuum-packaging (No. 5828)

Storage:

Please store cold and dry!
Opened packages should be used immediately!

GMO-Status:

AROMA plus meets the requirements of EC Organic Regulation No. 834/2007 and 889/2008 so that it can be used for the production of "organic" distillates.

All information in this publication corresponds to our current experience and knowledge. Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.