The application recommendations given herein describe the intended-use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.

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Spiriferm Arom
Special distiller’s yeast to intensify aroma

Product description
Spiriferm Arom is a strongly fermenting pure dried yeast, with marked aroma-releasing properties. The yeast in question is Saccharomyces cerevisiae var. bayanus. Spiriferm Arom ensures guaranteed mash and must fermentation, even at fermentation temperatures around 15 °C:

- Alcohol tolerance up to 15 % vol.
- Low SO₂ and H₂S formation
- Recommended fermentation temperature: 18 - 25 °C
- Suitable for yellow stone fruit, grapes and pomace
- For production of intensely aromatic distillates

Dosage
Generally 20 g Spiriferm Arom is dosed to each 100 L mash. The dosage can be increased to 25 - 30 g of Spiriferm Arom per 100 L for microbiologically compromised mashes.

Five to ten times the quantity of Spiriferm Arom is rehydrated in a mix of must and water at a ratio of 1 : 1 (35 - 40 °C), i.e. stirred in and left to prime for approx. 20 minutes. It can be added in batches or via a dosing pump. Bring the yeast suspension to the pitching temperature with the same quantities of mash (or must) to avoid a temperature shock.

Storage
Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.