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Brennereitechnologie

AROMA plus

- Dry selected yeast for gentle
fermentation of sensitive fruits -

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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 "Brennmaischennährstoff" 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.