Wir begleiten Ihre erfolgreiche Getränkeherstellung

SCHLIESSMANN SCHWÄBISCH HALL

Tel. 07 91 - 9 71 91-0 • Fax 9 71 91-25
C. Schliessmann Kellerei-Chemie GmbH & Co.KG
Auwiesenstr. 5 • D-74523 Schwäbisch Hall

Brennereitechnologie

Opti Fruit Plus

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- Pure yeast mixture for fruit and honey mashes as well as fruit and honey wines -

Technical information and instructions for use

Background:

In winemaking, the positive effect of special aroma formation as a result of fermentation with mixed cultures of pure yeast has long been known and scientifically proven. Our comparative experimental fermentations of fruit mashes since 2015 have led to similarly remarkable results in fruit distillates.
Opti Fruit Plus is a mixed culture of several types of yeast strain *Saccharomyces cerevisiae*.

Physiological characteristics of Opti Fruit Plus:

Like our yeasts **AROMA Plus** and **LT 8 plus**, which have been known for decades, **Opti Fruit Plus** ferments fruit mashes very reliably and completely.
When fermenting with **Opti Fruit Plus**, the fermentation speed can be controlled very well via the fermentation temperature: Easily fermentable fruits should be fermented cool at 13-16°C, honey and molasses mashes should be fermented warmer at 17-22°C.

Opti Fruit Plus has an osmotolerance of 115°Oe (27% mas) and an alcohol tolerance of over 16%vol.
The complementary enzyme activities of the yeast mixture are responsible for the extreme expression of aromas.

Areas of application:

Opti Fruit Plus is suitable for the fermentation of all fruit spirits and molasses mash as well as for the preparation of very aromatic fruit and honey wines.

Nutrient supply:

Due to its low nitrogen requirement, experience shows that **Opti Fruit Plus** does not require any additional nutrient supply in stone fruit mashes; In pome fruit mashes and juices, however, it can be beneficial for the formation of aroma. In order to ensure rapid fermentation, honey mashes for the preparation of honey wine should generally be provided with the legally permitted 40g **DAP** (diammonium phosphate) per hl, honey and molasses mashes for the distillation of honey brandy or rum with an appropriate dosage of **distillation mash nutrient**.

Dosage of Opti Fruit Plus:
15–20g/hl Fruit spirit mash,
20-30g/hl Honey or molasses mash.
Mix dry yeast in about ten times the amount of water at 35°C and leave to rehydrate for a maximum of 15 minutes, then carefully add this yeast mixture to the mash. If a longer waiting time is unavoidable, approximately the same volume of fruit juice or mash should be added to the yeast mixture after 10 minutes.

Package sizes:

100 g Tin	(No. 5819/1)
500 g vakuum-package	(No. 5819)

Storage:

Store in a cool and dry place! Use opened package immediately!

GMO-status:

Opti Fruit Plus meets the requirements of the EU organic Regulations No. 834/2007 and 889/2008,so that they are used for manufacturing of “organic” distillates used may be.