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



# ProRum *Finest Yeast*

**version 02/2016**

**- Dried selected yeast for fermenting molasses -**



## Technical informations and use instructions

**What is molasses?**

Molasses is a by-product of the extraction of sugar from sugar beets or sugar cane. It is a viscous, black syrup that - regardless of its origin and the processing technology used - consist of sugars on an approximately 45-60% basis. The remaining dry substance constituting 20-30% is made up principally of mineral substances and unfermentable caramelisation products that have a fermentation-inhibiting effect. Although the contained sugars, saccharose and invert sugar, elude complete extraction due to crystallisation, they do not elude alcoholic fermentation.

**What is rum?**

The spirits regulation (EC) No. 110/2008 defines rum as a spirit extracted through fermentation and distillation of juice, syrup or molasses - although from sugar cane only - and that is set at a minimum alcohol content of 37.5%vol. Thus, in Germany, rum production is permitted only in sealed containers.

**Why ProRum *Finest Yeast*?**

ProRum *Finest Yeast* is a mixture of three yeast strains from ANCHOR, in Cape Town. The multiplication of selected yeasts on sugar cane molasses takes place there. For this reason, ProRum *Finest Yeast* is very well adapted to the substrate. Moreover, the yeast mixture combines fermenting strength, sugar tolerance and alcohol tolerance with an appealing aroma formation.

**Fermenting conditions:**

The preservability of undiluted molasses corresponds to that of honey. It is not directly fermentable and therefore must be diluted to an extract content of approximately **20-25%mas** with the double to triple volume of (possible warm) water immediately prior to the fermentation.
With a view to the weakly acidic pH value of the molasses in itself, its low bacterial load due to its production and its preservability, artificial acidification of the substance to be fermented is superfluous for “clean” fermentation.
In complete contrast, traditional production processes promote in-correct fermentations, e.g. through addition of wildly fermented sugar cane mash with the aim of forming temporary acids and higher alcohols and thus enriching the variety of flavours in the distillate.
The addition of **30 g DAP/hl** ((diammonium phosphate) facilitates the fermentation onset and ensures the fermentation.
The **yeast dosage** should be based on the planned fermentation onset temperature:

20 g/hl at 25-35°C
30 g/hl at 20-25°C
40 g/hl at minimum 15-20°C.

The wide temperature tolerance of 15-35°C of ProRum *Finest Yeast* allows its own experiments. Ac-cording to specialised literature, warmly and quickly fermented molasses tends to produce clean, neutral distillates that are not very typical of rum; coolly and slowly fermented approaches, on the other hand, produce spicy, flowery, fruity rum distillates. Despite complete fermentation, the spindled end fermentation degree of molasses is 6-9%mas due to the high concentration of unfermentable ex-tract substances. In addition, this figure fluctuates according to the dilution of the molasses with water at the beginning of the fermentation. Therefore, a residual sugar test of complete fermentation is more meaningful than spindling.

**Storage:**

Store in a cool, dry place, sealed airtight!

**Container size:**

500 g vacuum pack (No. 5818)