

FERMOCEL® SB

Yeast nutrient



FERMOCEL® SB is a beer wort fermentation regulator and activator.

It reduces fermentation time

FERMOCEL® SB provides the indispensable mineral elements and vitamins needed for yeast development, growth and biological activity. The use of FERMOCEL® SB makes it possible to reduce fermentation times by two days and to double up the quantity of sugar fermented in 48 hours. The increase in fermentation speed is most evident in special High-Gravity beers (13-14°P) and especially in the Super High-Gravity ones (17-18°P).

It facilitates uniform yeast distribution in the wort mass

The cellulose contained in its formulation exerts a support and distributing action that facilitates the spreading and equal distribution of the yeast in the mass; this is of fundamental importance for optimizing the fermentative process, especially where large tanks are utilized.

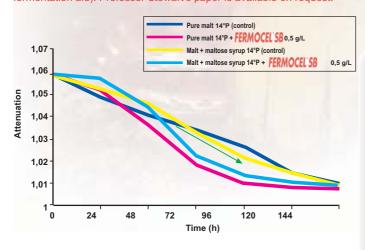
It reduces the formation of volatile acidity and diacetyl

The improved fermentation conditions reduce the production of volatile acidity and diacetyl. Turbidity on completion of fermentation is halved. The treatment does not affect foam or head retention.

It preserves the characteristics of genuineness

FERMOCEL® SB well combines with beer purity and genuineness, as its soluble components are completely metabolized by the yeast.

The graphs show experimental data obtained by Prof. Graham Stewart of the University of Edinburgh (Lager wort fermentation trials utilizing an innovative fermentation aid). Professor Stewart's paper is available on request.



DOSES OF APPLICATION

From 25 to 100 g/hL of wort.

DIRECTIONS FOR USE

Prepare a suspension with the desired quantity (10:1 in sterile water) and, immediately after pitching, add it to the wort in continuous dosing by means of a dosing pump.

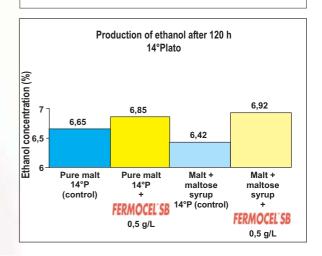
COMPOSITION

Long chain polysaccharidic celluloses, diammonium phosphate and ammonium sulphate, thiamine hydrochloride (Vit. B1), anhydrous silica gel (xerogel), chemically inert filter aid.

For application in beer.

PACKAGING

25 kg net plastic bags.





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