



# FERMOL® Complet Killer Fru

Multipurpose yeast ideal for refermentations, white and red wines



## → TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

**Fermol Complet Killer Fru** is an extremely versatile yeast, suitable both for the primary fermentation and for stuck fermentations or for the correction of the alcohol degree. It is particularly interesting its ability to quickly deplete fructose, that normally remains more abundantly as a residue in wines that have been subjected to stuck fermentations, such activity has been strengthened in 2015 through inbreeding. It is suggested for the primary fermentation of white wines basically neutral, where it is able to amplify the grape aromatic characters, enabling the obtainment of floral and fruity notes. Its high alcoholigenous power and the low production of volatile acidity make it ideal for numerous applications.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Saccharomyces cerevisiae* yeas *ph.r. bayanus* (number of viable cells  $>10^{10}$  UFC/g).  
It contains sorbitan monostearate (E491).

## → DOSAGE

From 10 to 30 g/hL.

## → INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy GLU 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy GLU 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

## → STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 5 or 10 kg.

