

FERMBOOST

FERMBOOST is a well balanced mixture of vitamins and minerals that improves fermentation performance.

CHARACTERISTICS:

- Supports key enzymatic reactions in yeast
- Increases stress tolerance
- Reduces of undesirable and inhibitory by-products like higher alcohols and organic acids
- Promotes yeast cell growth
- Enhances yeast cell health and vitality
- Maintains the osmotic balance
- Improves yeast viability
- Reduces fermentation time
- Prevents mineral deficiencies
- Enhances fermentation efficiency and ethanol yield



INGREDIENTS:

Vitamins, Minerals



APPLICATION USE:

Designed for use in batch and continuous molasses and sugar syrup fermentations.



DOSE RECOMMENDATION:

Wash: 5ppm
Distilling: 65-70g/kL



PACKAGING:

Fermboost is packaged in a 1kg box.



FORMAT:

Fermboost is available in dry format.



STORAGE:

Recommended storage:
0-25°C (32-77°F)

Packaging must be kept intact, dry, and away from sunlight.



REGULATORY:

This product is safe and comply with current food EU regulation including manufacturing processes, which comply with the Good Manufacturing Practices and Environment and Safety concerns.