

## Distillery Mash Fermentation SIHAFERM™ Plus

### *Sacharomyces Cerevisiae* + Yeast Nutrient

SIHAFERM Plus yeast nutrient is a compound preparation consisting of SIHA® Active Yeast and a special yeast nutrient for the fermentation of fruit, grain and Jerusalem artichoke mash in distilleries. It guarantees rapid fermentation activation and reliable ongoing fermentation even under unfavorable conditions. When added immediately after mashing it suppresses the growth of undesirable yeasts and bacteria. This 'clean' fermentation prevents the negative odor effects from fermentation by-products that can be associated with distillation.

The specific advantages of SIHAFERM Plus yeast nutrient:

- High sugar and alcohol compatibility
- Very good cold fermentation properties
- Counteracts wild yeast and bacteria
- Very rapid fermentation activation and reliable ongoing fermentation
- Very low occurrences of undesirable fermentation by-products (e.g. volatile acids)
- Complete fermentation with optimum alcohol yield
- High final fermentation level and improved distillate taste
- Mashes which have ceased fermenting are reactivated and fermentation is completed

#### Application

Since long stand times encourage the proliferation of wild yeasts and undesirable bacteria fruit mash in each fermentation barrel should be inoculated as early as possible with SIHAFERM Plus yeast nutrient. The dosages in the table will ensure prevention of all fermentation problems.

SIHAFERM Plus yeast nutrient is best stirred into 10 times the amount of a fifty-fifty fruit-water mixture at approx. 68 – 86 °F (20 – 30 °C). After 10 minutes, it should then be added to the mash, stirring continuously. Care should be taken that no lumps form. It must be well distributed in the fermentation product.

Application	Quantity required g/hl (g/gal) under	
	normal fermentation conditions	difficult
Apple mash	0.13 – 0.2 (100 – 150)	0.2 – 0.27 (150 – 200)
Plum mash	0.13 – 0.2 (100 – 150)	0.2 – 0.27 (150 – 200)
Williams mash	0.13 – 0.2 (100 – 150)	0.2 – 0.27 (150 – 200)
Pear mash	0.13 – 0.2 (100 – 150)	0.2 – 0.27 (150 – 200)
Cherry mash	0.13 – 0.2 (100 – 150)	0.2 – 0.27 (150 – 200)
Jerusalem artichoke mash		0.2 – 0.27 (150 – 200)
Grain mash	0.13 – 0.2 (100 – 150)	0.2 – 0.27 (150 – 200)
Distillery mash + above 80°°Oechsle		0.2 – 0.24 (150 – 180)
For ceased fermentation after temperature increase if required		0.27 – 0.31 (200 – 230)

SIHAFERM Plus yeast nutrient can also be added directly without pre-soaking during mashing. It should be sprinkled in little by little. The fermentation activation period is only increased by a few hours as a result. In order to guarantee fermentation the requirement quantity should be increased by approx. 20%.

**In compensation distilleries, law forbids the use of SIHAFERM Plus yeast nutrient.**

#### Safety

When used and handled correctly there are no known unfavorable effects associated with SIHAFERM Plus yeast nutrient.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

## Storage

SIHAFERM Plus yeast nutrient, 2.2 lb (1 kg), is packed under inert gas in airtight aluminum laminated foil packages.

Unopened packages can be stored at 39.2 – 50 °F (4 – 10 °C) for three years. Can be stored at 68 °F (20 °C) for short periods. Opened packages should be used immediately.

Damp, particularly when storing 55.12 lb (25 kg) bags, must be avoided at all costs!

## Delivery Information

SIHAFERM Plus yeast nutrient is sold under article number 64.404 and is available in the following package sizes:

2.2 lb (1 kg)	aluminum laminated foil package
25 x 2.2 lb (1 kg)	aluminum laminated foil packages in carton
55.12 lb (25 kg)	PE paper bag

## Certified Quality

SIHAFERM Plus yeast nutrient is continuously inspected throughout the manufacturing process to ensure consistently high product quality levels. These inspections cover technical function criteria as well as food and drinks safety legislation. Strict monitoring also takes place both before and during final packaging.

### North America

44 Apple Street  
Tinton Falls, NJ 07724  
Toll Free: 800 656-3344  
(North America only)  
Tel: +1 732 212-4700

### Europe/Africa/Middle East

Auf der Heide 2  
53947 Nettersheim, Germany  
Tel: +49 2486 809-0

Friedensstraße 41  
68804 Altlufheim, Germany  
Tel: +49 6205 2094-0

An den Nahewiesen 24  
55450 Langenlonsheim, Germany  
Tel: +49 6704 204-0

### China

No. 3, Lane 280,  
Linhong Road  
Changning District, 200335  
Shanghai, P.R. China  
Tel: +86 21 5200-0099

### Singapore

4 Loyang Lane #04-01/02  
Singapore 508914  
Tel: +65 6825-1668

### Brazil

Rua Clark, 2061 - Macuco  
13279-400 - Valinhos, Brazil  
Tel: +55 11 3616-8400

**For more information, please  
email us at [filtration@eaton.com](mailto:filtration@eaton.com)  
or visit [www.eaton.com/filtration](http://www.eaton.com/filtration)**

EN  
1 B 2.2.5.1  
12-2016

© 2016 Eaton. All rights reserved. All trademarks and registered trademarks are the property of their respective owners. All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.



Powering Business Worldwide