

Active Dry Yeast for Tequila and Mezcal production



SafTeq Nutri +

Complex nutrient formulation based on yeast derivatives to promote fermentation of agave musts

INGREDIENTS

Yeast extract, yeast cell walls, vitamins, diammonium phosphate (DAP).

PROPERTIES

SafTeq NUTRI + is an activator of fermentation. Its formula has been designed to optimize the fermentation of agave musts, improving survival and growth of yeast. Its composition is made from cell walls rich in sterol and lipids (survival factors), DAP providing inorganic nitrogen and yeast extract rich in organic nitrogen (amino acids primarily). Both nitrogen sources act synergistically, maximizing efficiency and achieving fermentation process consistency. This formulation is also supplemented with vitamins, required for metabolic activity of the yeasts.

Yeast cell walls of SafTeq NUTRI + also have a detoxifying effect, removing toxic substances from the environment which are trapped within its complex structure.

PREPARATION

Dilute SafTeq NUTRI+ in a clean vessel using clean water (free of bacteria or contamination) or agave juice at ambient temperature.

DOSAGE

During pitching, add 0,3 g of SafTeq NUTRI+ per liter of must. This will provide 26 mg/l of assimilable nitrogen and enough yeast cell walls and vitamins to maximize fermentation activity.

The combination of DAP and SafTeq Nutri + improves fermentation compared to only adding mineral salts to provide nitrogen: such as ammonium sulfate, DAP or any mixture thereof. The top effect is attributed to the complex and complete formulation of SafTeq NUTRI +.

Therefore, Fermentis recommends supplementing the wort with additional doses of DAP, according to needs and as shown in the table below.

The obvious choice for beverage fermentation    



SafTeq Nutri +

Agave 100%

	SafTeq NUTRI+	DAP	Total nitrogen
Minimum requirements	0.3 g/l	0.35 g/l*	100 mg/l
Maximum fermentation rate	0.3 g/l	1.3 g/l**	300 mg/l

Agave 51% / sugar&

	SafTeq NUTRI+	DAP	Total nitrogen
Minimum requirements	0.3 g/l	0.6 g/l*	150 mg/l
Maximum fermentation rate	0.3 g/l	1.3 g/l**	300 mg/l

* Split into 2 different additions: 1st when reaching 1/3 of the fermentation time and prior to reaching the 2nd half of the fermentation time.

** Split into 3 different additions: 1st with Safteq NUTRI +, 2nd when it reaches 1/3 of the fermentation time and 3rd before reaching the half of the fermentation time.

& When the alternative source of sugar does not contain nitrogen (eg sucrose). When the alternative source of sugar does contains nitrogen, the recommended dose ranges from 0.35 DAP and 0.6 g / l, according to the nitrogen content of the raw material.

PACKAGING

25 Kg bag.

GUARANTEE

Fermentis guarantees that in an optimal storage the product will last 2 years in its original packaging in a dry and cool (20 C) place.

IMPORTANT NOTICE

Please note that any rafter introduced into a fermentation process may alter the final product quality. Therefore, we recommend that tests be performed before using our products commercially.

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