

Product brief

<i>Product Code</i>	31006
<i>Product Name</i>	Alcotec Fruit Turbo Yeast
<i>Product Features</i>	Alcotec Fruit Turbo Yeast contains a highly complex, chemically defined macro and micro nutrition which together with the specially developed Alcotec TT Yeast strain is the only fermentation system capable of delivering a consistently high and clean alcohol from a fruit based fermentation. Alcotec Fruit Turbo Yeast contains an enzyme to remove pectin from the fruit.

Product details

<i>Product composition</i>	Alcotec TT dry yeast 30%, carbamide 24%, phosphates 32%, sulphates 5%, carbonates 4.5%, enzyme, 3%, vitamins 1%, trace minerals 0.5%.
<i>Product appearance</i>	White crystalline powder mixed with light tanned dry yeast powder.
<i>Food grade</i>	Yes
<i>Kosher</i>	Yes
<i>Halal</i>	No
<i>Vegan</i>	Yes
<i>GMO statement</i>	This product contains no genetically modified components
<i>Taric</i>	2106909855

Technical specifications

<i>Moisture</i>	< 3% (as LOD)
<i>Viability</i>	> 1 x 10 ¹⁰ /g of yeast
<i>Bacteria</i>	< 1 x 10 ⁴ /g
<i>Coliforms</i>	< 60/g
<i>Lead</i>	< 3 ppm
<i>Arsenic</i>	< 1 ppm
<i>Iron</i>	< 5 ppm
<i>Heavy metals</i>	< 12 ppm (as Pb)
<i>SO₃</i>	< 200 ppm
<i>Fluoride</i>	< 75 ppm
<i>Chloride</i>	< 60 ppm

Product Specification Sheet (1)

Product use

<i>Dose</i>	2.4 kgs / m3 (2.4 g / litre)
<i>Recipe</i>	Add to a fruit based wash, with or without added sugar. If the fruit level is low, you may need to increase the dose to 3-4 kgs per m3. Dissolve completely before adding Alcotec Fruit Turbo mix. Alcotec Fruit Turbo can be added directly to the sugar solution if tank has got mixing facilities, otherwise prepare a smaller mix of turbo yeast and water (proportions 1:10), mix well for 2-3 minutes and then pump into main tank.
<i>Start gravity</i>	Target s.g. is 1096 g/L (22.9 Brix)
<i>Temperatures</i>	Use mantle cooling for max 26°C (77°F) liquid temperature throughout fermentation. Start liquid temperature can be anywhere within 21-35°C (70-95°F). For best enzymatic activity without harming the yeast, optimum start is at liquid temperature 30°C (86°F). Once fermentation has started, you must keep the liquid temperature below 29°C (84°F) at all times during fermentation or it may stick early.
<i>pH</i>	Alcotec Fruit Turbo Yeast contains its own pH regulator, there is no need to adjust or monitor pH value.
<i>Foaming</i>	Alcotec Fruit Turbo Yeast contains its own antifoaming agents so only minimal foam.

Product packaging and storage

<i>Packaging</i>	60 g Aluminum foil sachets
<i>Marks</i>	Sachets labelled "Alcotec Fruit Turbo Yeast". Each sachet is marked with the production batch no and BBE date (2 years).
<i>Shelf life</i>	24 months if stored at < 10°C (50°F) 12 months if stored at < 20°C (68°F) 6 months if stored at < 30°C (86°F) Sachets should be used once opened.

Production site

Speeddraw House, Callywhite Lane, Dronfield S18 2XP, United Kingdom

Product Specification Sheet (2)

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