Fermentis by Lesaffre

FERMENTATION AIDS

SpringFerm™ BR-2

AN INACTIVATED YEAST AND MINERAL BLEND FOR IMPROVED YEAST RESILIENCE

Description:

SpringFerm™ BR-2 is a balanced complex yeast nutrient. It's formulation is based on the synergies of organic, mineral and vitamin growth factors, specifically designed to optimize its effects on yeast growth and yeast survival.

SpringFerm™ BR-2 reduces the risk of sluggish or stuck fermentations, typically in fermentation media containing adjuncts and/or deficient in nitrogen. It can also significantly improve fermentation performance when repitching yeast cultures from prior batches.

Composition:

Inactivated yeast*, zinc sulphate, manganese sulphate.
* *Saccharomyces cerevisiae*

Properties:

SUPPLY OF SUPPORT ELEMENTS AND SURVIVAL FACTORS

- **SpringFerm™ BR-2** is rich in lipids (fatty acids and sterols). These compounds increase yeast survival, strengthening the yeast's resistance to difficult conditions.

SUPPLY OF MINERALS & VITAMINS

- Containing high amounts of minerals (especially zinc and manganese) and vitamins (mainly B-vitamins), **SpringFerm™ BR-2** improves yeast metabolism, leading to successful fermentations even in difficult conditions.

Applications:

SpringFerm™ BR-2 is recommended for:

- High adjunct matrices.
- Moderate nitrogen deficient matrices.

Dosage:

Typical Dosage:

- As fermentation aid: 1 to 15 g/hL (0.08 to 1.25 lb/1000 gal) depending on fermentation medium composition.

SpringFerm™ BR-2 should be mixed in medium/water and added directly to the fermentation tank. It is not recommended to mix this product with dry yeast during the rehydration step.

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Warnings:
Please note that any change to a fermentation process may alter the final product quality. For this reason, we advise that fermentation trials are carried out prior to using our product commercially.

Packaging:

5kg (11.02 lb) vacuum-packed bags

Carton of 10 vacuum-packed sachets of 1kg (2.2 lb) each. Full box net weight: 10kg (22.05 lb)

Carton of 100 controlled atmosphere packed sachets of 25g each. Full box net weight: 10 kg.

Guarantee:

Fermentis® guarantees an optimum shelf life of this product for 3 years (from production date) in its original packaging when stored below 20°C and in a dry place.

It is important to note that some types of fermented beverages do not allow the use of fermentation nutrients. We strongly recommend that you check the national regulations and specific requirements applicable to the products you market.

Fermentis® fermentation aids and functional products are developed under a specific production program and benefits from the know-how of Lesaffre, a world leader in yeast manufacturing.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.

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