

SpiritoActive **TWO**

Autolyzed yeast with an elevated content of free amino acids and survival factors, thiamine hydrochloride (vitamin b1) (0.15%)

DESCRIPTION

SpiritoActive TWO is a fantastic nutrient that enhances the amino acid profile, supplementing aromatic precursors used by yeast during the early stages of fermentation. This process helps create aromatic compounds essential for a rich and complex flavor profile.

Additionally, SpiritoActive TWO provides vital survival factors, such as sterols and long-chain unsaturated fatty acids. These components are crucial for maintaining yeast viability, ensuring a successful fermentation from start to finish.

SpiritoActive TWO can be added during the early stage of fermentation regardless of the substrate, including grain, sugar cane, grape juice, molasses, or any other substrate. Simply add it along with selected yeast to give fermentation the best possible start.

Using SpiritoActive TWO ensures a smooth and efficient fermentation, resulting in a high-quality, flavorful final product every time.

DOSAGE

20-50 g/hL (0,75-2g/gal)

PACKAGING & STORAGE

1 kg

Sealed Package: store in a cool, dry, and well-ventilated area.

Opened Package: carefully reseal and store as indicated above.

COMPLIANCE

This product may be subject to regulatory restrictions in certain jurisdictions and may vary by country. The user is responsible for determining and ensuring compliance with all applicable laws and regulations and must verify local applicability.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.