

SpiritoSpeed

RHA

Saccharomyces cerevisiae

RUM

DESCRIPTION

SpiritoSpeed RHA, isolated from sugar cane, is a powerhouse during fermentation. Its vigor and ability to significantly reduce pH help limit contamination from unwanted microorganisms, ensuring a fast and complete fermentation. This yeast thrives at high temperatures, making it perfect for robust fermentations.

It produces an intense and complex aromatic bouquet, rich in acetates and ethyl esters, with floral, honey, and fruit notes that enhance the raw material. Specifically selected for pure sugar cane juice fermentation, SpiritoSpeed RHA is ideal for crafting the distinctive flavors of "rhum agricole."

DOSAGE

20-100 g/hL (0,75-3,8 g/gal)

PACKAGING & STORAGE

0.5 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area.

Opened package: carefully reseal and store as indicated above; use quickly.

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.

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