



FERMENTATION
AIDS

SpringFerm™ NAB-2

THE RIGHT SOLUTION FOR NEUTRAL ALCOHOL BASE PRODUCTION BY FERMENTATION

SpringFerm™ NAB-2 is a 100% mineral based fermentation aid developed by Fermentis to ferment pure-sugar media and high adjunct wort with yeast. It allows to ferment "pure" sugars very fast without any other additions and to obtain a perfectly neutral final product. This fermentation solution is ideal to produce neutral alcohol base for formulation into beverages such as alcopops, hard seltzers, ...

Ingredients:

Minerals and Vitamins. See detailed composition on product label.
All ingredients are food grade or pharmaceutical grade.

Dosage:

550g/hl for high gravity wort containing [270 – 300] g of "pure" sugar / liter.
For low gravity wort, contact us at fermentis@lesaffre.com to know our recommendations.

Instructions of use:

Due to the neutrality target of the final product, focus should be on sterility throughout the process.

However, please note that sterilization or pasteurization could damage vitamins contained in SpringFerm™ NAB-2.

- First cool down sugar solution or very high adjunct wort to 30-35°C/86-95°F, then add SpringFerm™ NAB-2. If possible, run agitation/recirculation for 10 minutes to ensure homogeneity, prior to yeast pitching.
- Yeast should be either pitched direct in the fermentation vessel (if the yeast chosen is certified E2U™) or rehydrated in a separate vessel. In this case, fill a vessel with 10x the weight of yeast in sterile water at 32-35°C/90-95°F. Add dry yeast to the vessel and let it rest for 10-15 minutes. After this waiting period, gently stir the solution to further rehydrate the dry yeast in water to make a cream solution. Wait an additional 10-15 minutes and the cream yeast is ready to pitch.
- For the yeast strain chosen, please consult the yeast TDS for fermentation temperature ranges.

POINT OF ATTENTION

Due to a possible ammonium gas release during the blending step, we recommend to use SpringFerm™ NAB-2 in a sufficiently open/ well ventilated space.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Yeast Selection:

SpringFerm™ NAB-2 must be used in combination with active dry yeast. Based on trials and studies we performed, we recommend the option to use the Fermentis active dry yeast, SafSpirit™ HG-1. This strain has been selected for its neutrality, its fast-kinetic profile and its tolerance to a high osmotic pressure and high alcohol level. Please refer to the technical data sheet of SafSpirit™ HG-1 for more information. For the use of the others Fermentis active dry yeasts, please contact us.

Storage:

Store SpringFerm™ NAB-2 at room temperature (under 25°C/77°F) in a dry space away from sunlight.

Shelf-life:

2 years, please report to the dates printed on the sachet

Opened sachet must be sealed and stored at room temperature (under 25°C/77°F) and used within one month of opening.

Sachets arriving soft or damaged should not be used. If you damage a sachet after reception, you may still use it for a period of a month.

