



FERMFAST™

Profile Summary:

Fruit Turbo Yeast (UF) – Makes up to 6 Gallons

Applications:

Used to ferment all-fruit or fruit-sugar mixes up to 18% ABV. Best results are achieved when at least 50% of the sugar content comes from fruit. Do not use with 100% sugar solution. Please note: when using fruit, treatment with pectinase enzyme may be required to remove haze-causing pectin if the fermented wash is to be consumed without distillation.

Directions:

Once all-fruit or fruit-sugar mash is prepared allow to cool to 86°F (30°C). Add the Fruit Turbo Yeast sachet contents and stir well. Secure lid firmly onto fermenter, attach airlock and leave to ferment between 68-86°F (20-30°C) until fermentation is complete (approximately 7-10 days).

Declared Pack Weight: 120g e

BBE: 24 Months

Ingredient Declarations: Yeast, yeast nutrient, antifoam, vitamins, trace minerals.

Allergen Declarations: None



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