

**Pure Fermentation**  
**SIHA DESTAROME™**



**Aroma Yeast for Distilleries, *Saccharomyces Cerevisiae***

SIHA DESTAROME yeast from Eaton's Begerow Product Line is a special yeast for the fermentation of noble fruit brandy mashes and produces highly aromatic distillates. It supports the release of aroma components from the fruit during fermentation. Especially Williams pear, kirsch, plum and quince brandies gain appreciably more flavor and elegance. This also applies to noble berry varieties. It features a high temperature tolerance up to at least 59 °F (15 °C) and ferments sufficiently at lower temperatures. It ferments quite slowly but completely even with difficult mashes.

The specific advantages of SIHA DESTAROME yeast:

- Very rapid fermentation start and reliable thorough fermentation of all fruit mashes as well as excellent cold fermenting properties from approx. 50 – 59 °F (10 – 15 °C)
- Release and preservation of aroma components in the fruit
- Reliably suppresses wild yeasts and harmful bacteria
- Tolerates up to 16% alcohol by vol.
- Negligible frothing

**Application**

Basically the mashes should be treated as soon as possible. This also safeguards the alcohol yield. Longer periods of standing favor the uncontrolled reproduction of wild yeasts and unwanted bacteria. Acidification of the mash must always be done before treatment with SIHA DESTAROME yeast. Fermentation problems can be safely prevented by the dosages in the table.

These quantities are given as a guide and should be adjusted to suit the individual conditions (health of the material harvested, temperature, presence of fungicide residue, container size etc.).

The fermentation temperature range is between 50 °F and 95 °F (10 – 35 °C). The higher the alcohol content, the lower the fermentation temperature should be. The optimum fermentation temperature is 59 – 68 °F (15 – 20 °C). When using large containers, adequate cooling has to be provided.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
Drupes	0.8 – 1.7 (10 – 20)	1.7 – 3.3 (20 – 40)
Pome fruits	0.8 – 1.7 (10 – 20)	1.7 – 3.3 (20 – 40)
Berries	0.8 – 1.7 (10 – 20)	1.7 – 3.3 (20 – 40)
Topinambour	-	1.7 – 3.3 (20 – 40)
Gentian	-	1.7 – 3.3 (20 – 40)
Mashes that have stopped fermenting	-	2.5 – 5.0 (30 – 60)

SIHA DESTAROME yeast is best stirred into 10 times the amount of water mixture at 68 – 86 °F (20 – 30 °C), left for about 10 minutes, then stirred thoroughly again and added to the mash. Mixing in is unnecessary if the mash is pumped onto the yeast preparation.

The yeast can also be added directly to the mash without suspension. In this case, the period until fermentation begins is extended by only a few hours. However, to ensure reliable fermentation the yeast quantity should be increased by about 20%.

Ensure that it is distributed well.

**Product Characteristics**

Selection objectives were high fermentation activity and vitality. SIHA DESTAROME yeast exhibits a favorable course of fermentation with a high degree of final fermentation. Wild yeasts and unwanted bacteria are suppressed. Aromas contained in the fruit can be better released by the yeast.

SO<sub>2</sub> quantities up to 0.7 lb/1,000 gal (80 mg/l) are tolerated by the yeast without difficulty.

SO<sub>2</sub> contents in the mash are generally reduced during fermentation.

The yeast can produce up to 16% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247kJ (546 kJ)/59 kcal (130 kcal) of heat is released.

