



PRODUCT DESCRIPTION AND FUNCTION

TY-Fruit is based on a highly alcohol tolerant, higher ester producing wine yeast strain—formulated with a complete macro and micro nutrient complex, TY-Fruit is able to reliably ferment fruit-sugar washes regardless of the nutritional contribution from the fruit. TY-Fruit is recommended for high alcohol fermentation of fruit or fruit-sugar mixtures up to 18% ABV, including refined sugar solutions with very low fruit content.

TY-Fruit contains a chemically defined nutrient complex optimized for reliable fermentation of fruit-sugar washes for a variety of beverage applications including high alcohol wines and distilled fruit spirits. The nutrient complex in TY-Fruit contains all the essential macro and micro nutrients required

TECHNICAL CHARACTERISTICS

• Yeast Classification:	<i>Saccharomyces cerevisiae</i>
• Recommended Temperature Range:	10-35 °C / 50-95 °F (optimum 18-24 °C / 64-75 °F)
• Killer Factor:	Positive
• Alcohol Tolerance:	Approx. 18 % ABV
• Viable Yeast Cells:	$> 1.3 \times 10^9$ cfu/g
• Total bacteria:	$< 2 \times 10^3$ cfu/g
• Wild Yeast:	$< 2 \times 10^3$ cfu/g
• Mould:	$< 2 \times 10^2$ cfu/g
• Coliforms:	< 10 cfu/g
• Pathogens (Salmonella, E. coli etc):	Absent in 25 g
• Lead:	< 3 mg/kg
• Arsenic:	< 2 mg/kg
• Heavy Metals (as Pb):	< 10 mg/kg
• GMO Status:	GMO Free

DOSAGE AND APPLICATION

If fermentation vessel has mixing facility, pitch directly and mix well to dissolve nutrients before fermenting. Alternatively, pre-mix with 10x times its weight of water at 30-40 °C (86-104 °F) and mix for 5 minutes before pitching.

Contact Us

Bevie UK,
Philip Jones House,
Poole Hall Industrial
Estate,
Ellesmere Port,
Cheshire,
CH66 1ST,
United Kingdom

tel: +44 (0) 151 356 5985
email: info@pathfinder-uk.co
web: pathfinder-uk.co



When pitched at the recommended rate, the viable cell count should be $> 8.0 \times 10^6$ cells/ml for up to 18 % ABV fermentation, or $> 5.3 \times 10^6$ cells/ml for up to 14 % ABV.

TY-Fruit can tolerate liquid fermentation temperatures up to 35 °C, but alcohol tolerance is significantly reduced above 26 °C.

For optimum performance and quality it is recommended to ferment at 18-24 °C (64-75 °F). Note that TY-Fruit does not require rehydration to activate the yeast and does not have any specific oxygenation requirements.

Application dosages for TY-Fruit are as follows;

- 4.0 g/L (0.53 oz/US Gal) for fermentation to 14 % ABV
- 6.0 g/L (0.8 oz/US Gal) for fermentation to 18 % ABV

Based on recommended pitch rates, complete fermentation up to 18 % ABV is expected in around 7-10 days at 18-24 °C (64-75 °F) or 5-8 days for up to 14 % ABV. If necessary, pitch rate can be optimized through trials to suit the particular requirements of the user. Note that TY-Fruit is not suitable for propagation or post-fermentation recovery for re-use.

PACK SIZES

1000 g bags, or 25 kg poly-lined paper sacks.

SAFETY

This material is non-hazardous when used as directed. MSDS available on request.

STORAGE

25 kg sacks: Store in original, sealed packaging away from direct sunlight. If stored below 10 °C / 50 °F this product will have a shelf life of up to 24 months. At 20 °C / 68 °F storage temperature, shelf life will be reduced to 12 months. After opening, re-seal tightly and keep refrigerated below 10 °C for 6 weeks.

250-1000 g bags: Store in a cool, dry place away from direct sunlight for a shelf life of 18 months. After opening re-seal tightly and keep refrigerated below 10 °C for 2 weeks.

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