

APINNACLE™

PRODUCT INFORMATION

DISTILLERS
YEAST
RUM
pombe

DESCRIPTION

Synonymous with the premium "Grand Arôme" rums of the French West Indies. *Schizosaccharomyces pombe* and rum share a long and unique history as written in the legendary texts of Arroyo.

Pinnacle™ Rum *pombe* is the world's first dried yeast product made with a specially selected strain of *S.pombe* to create premium rums.

APPLICATION USE

For best results use good quality cane molasses or fresh cane juice. Use in conjunction with **OptiStill Rum** if using cane molasses or **OptiStill RS** if using fresh cane juice.

Optimum fermentation temperature is 30°C (91.4°F).

DOSAGE INSTRUCTIONS

This yeast is at its best when rehydrated before pitching. Dose rate of wort 1 kg per 1000 litres (2.2 lbs per 264 gallons of wort). The higher dosage rates are recommended for fermentation abv's above 8% v/v or stressful fermentations with high bacterial contamination, high temperatures or high organic acids.

REHYDRATION

Rehydrate the yeast in 10 times its volume of water or wort at 30°C – 35°C (77.0°F – 95.0°F), leave to rest for 15 minutes, gently stir for 10 mins to dissolve, then pitch into the fermentor.

PACKAGING

Pinnacle™ Rum *pombe* Distillers Yeast is available 10 kg (22 lb) or 500 g vacuum-sealed foil packs.

STORAGE

Boxes should be stored in a cool, dry place. Product should be used within three years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored at 4°C and used within 3-4 days.

SHELF LIFE

3 years from date of manufacture.

TYPICAL ANALYSIS

Dry solids: 94-96.5%

Viable Cells at packaging >1.5E+10cfu/g

Lactic Acid bacteria <1.0E+05cfu/g

Total Bacterial Count <1.0E+05cfu/g

Wild Yeast <1.0E+03cfu/g

Acetic acid bacteria <1.0E+03cfu/g

Pathogenic organisms: In accordance with regulations

INSPIRING DISTILLERS THROUGH
INGREDIENT INNOVATION



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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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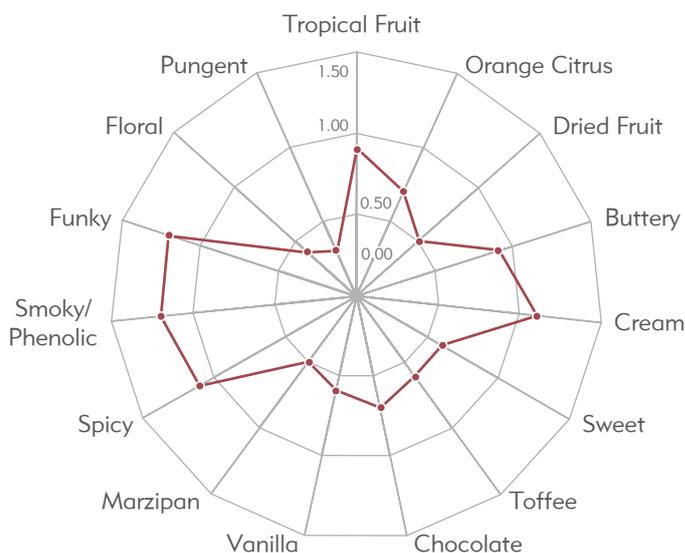
PINNACLE™

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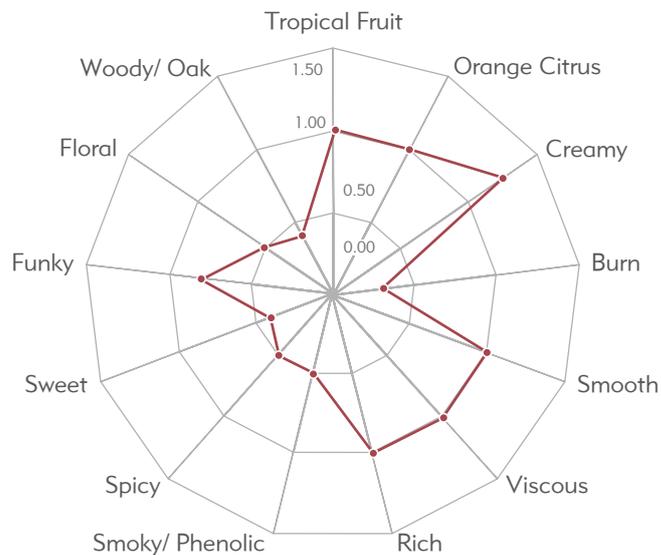
**DISTILLERS
YEAST
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PINNACLE™ RUM POMBE ODOUR



PINNACLE™ RUM POMBE FLAVOUR/MOUTHFEEL



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