

PINNACLE™ Distinction

FFS (Spiced Fruit Bun) PRODUCT INFORMATION



THE NEW PINNACLE™ DISTINCTION RANGE- "YEAST FOR FLAVOUR"

The pressure on distilleries to appeal to the next generation of whisky consumers is immense and an ever-present challenge. AB Biotek is rising to that challenge by offering eight new dried yeast products producing a broad range of desirable aromas and flavours in new make spirit.

DESCRIPTION

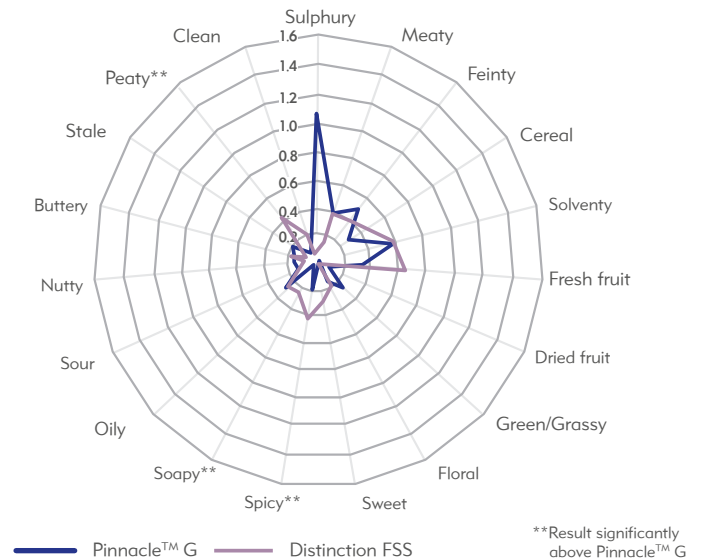
Characteristic aromas of "Spiced Fruit Bun"

MAIN AROMAS: Fruity, Floral, Spicy

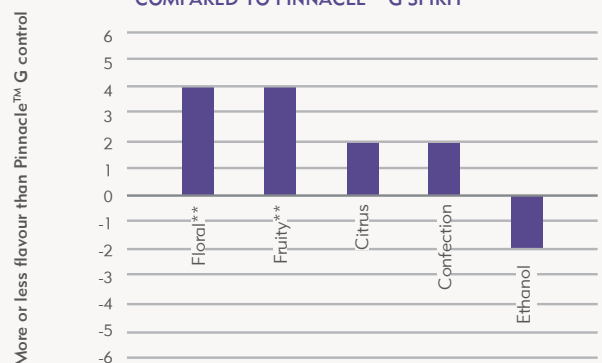
MAIN PALATE: Banana, Floral, Sweet, Biscuit

MOUTHFEEL: Viscosity.....Medium/High
Heat.....Low
Astringency.....Medium

SWRI AROMA SPIDER DIAGRAM



DISTINCTION FFS - AFFINITY LABS PIVOT PROFILE (AROMA) COMPARED TO PINNACLE™ G SPIRIT^A



^APinnacle™ G is our Grain Neutral Spirits (GNS) and vodka product with neutral flavour.



YEAST
for Flavour
from AB Biotek



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.





APPLICATION USE

For use in the production of **flavourful malt and grain whiskies**.
To be pitched on its own for the full flavour experience or combined with Pinnacle™ MG+ at a ratio of 85% FFS to 15% MG+ to enhance yield. Can be combined with MG+ cream* and dried formats.


DIRECTIONS FOR USE

Pitch between **0.5g to 0.9g/L** of rehydrated yeast into wort depending on original gravity and fermentation speed required. Higher pitch rates are required for higher original gravities and faster fermentation speeds.


REHYDRATION METHOD

 35°C			
Add the yeast in 10 times its volume of water or wort at 35°C .	Leave to rest for 15 minutes .	Gently stir.	Pitch in the fermenter.

QUESTIONS ON APPLICATION AND DIRECTIONS FOR USE?



Visit: distilled.abbiotek.com/distinction
Or scan this QR code to contact our technical support team.



PACKAGING

Pinnacle™ Distillers Yeast (FFS) is a dried yeast packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10kg or 20 x 500g bags (22lb).

STORAGE

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

REGULATORY

All yeast conforms to current local regulations.

*contact technical support for assistance