

Fermiol®

Instant Dry Yeast for desugaring

PRODUCT DESCRIPTION

Fermiol® is a vacuum packed instant dry yeast (*Saccharomyces cerevisiae*). Fermiol® contains more than 2×10^{10} /g viable yeast cells.

Fermiol is a dust -free granulate and has a limited viable bacterial count.

FUNCTIONALITY

Fermiol® is used for the removal of glucose present in egg products. Glucose is converted into ethanol and carbon dioxide by yeast fermentation; these fermentation products are removed during pasteurization of the fermented egg products. The yeasts can be removed by filtration and/or centrifugation.

APPLICATION AND DOSE RATE

In order to maintain maximum viability of the yeast, it is important to pay particular attention to the rehydration step. Fermiol® rehydrates optimally with ten-volumes of warm water (about 35 °C, 95 °F).



Gradually pour yeast into the preheated rehydration solution, continuing to stir vigorously to maintain the yeast cells in suspension



Leave the yeast to swell for 20-30 minutes without stirring; a yeasty-smelling foam will be produced indicating that the yeast has been reactivated

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APPLICATION AND DOSAGE

After reactivation of the yeast in water the slurry can be added to egg white or whole egg; we recommend filling a suitable fermentation tank to two / third of its capacity with egg product and then adding the reactivated Fermiol[®] dispersion according to the dosage level shown below.

Application	Dose recommendation Fermiol [®]	Contact time recommendation
Egg whites	100-200 g/t	6-20 hours at 15-30 °C (59-86 °F)
Liquid whole eggs	60-120 g /t	6-20 hours at 15-30 °C (59-86 °F)

The egg-fermentation requires 6-20 hours at 15-30 °C (59-86 °F) to complete glucose consumption. Residual glucose should be monitored by a suitable assay in order to determine the completeness of the fermentation. The fermentation can then be stopped by cooling down below 10 °C or by removal of yeast by filtration and/or centrifugation.

TECHNICAL SERVICE

Please contact your local DSM Food Specialties technical sales representative for additional information on meeting your needs.