

PINNACLE™ *Distinction*

BLFF (Floral and Fruity) 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

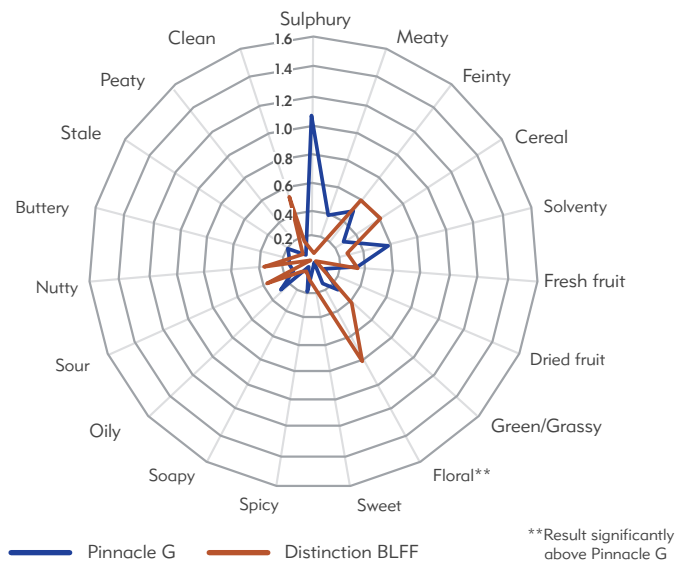
Characteristic aromas of "Floral and fruity"

MAIN AROMAS: **Fruity, Floral, Cereal**

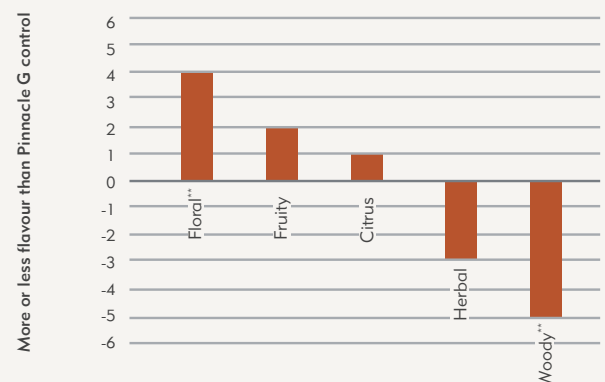
MAIN PALATE: **Fruity, Sweet**

MOUTHFEEL: Viscosity.....**Medium**
Heat.....**Medium**
Astringency.....**Medium**

SWRI AROMA SPIDER DIAGRAM



DISTINCTION CFF - AFFINITY LABS PIVOT PROFILE (AROMA) COMPARED TO PINNACLE G SPIRIT[^]



[^]Pinnacle G is our Grain Neutral Spirits (GNS) and vodka product with neutral flavour.



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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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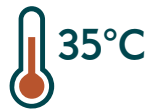
APPLICATION USE

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 80% BLFF to 20% 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



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 (BLFF) 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 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 cool and used within **3-4 days**.

REGULATORY

All yeast conforms to current local regulations.

YEAST
for *Flavour*
from AB Biotek

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*contact technical support for assistance