

## GlaciesPirum – TUM 247

*Cyberlindnera saturnus*  
for low/non-alcoholic beverages

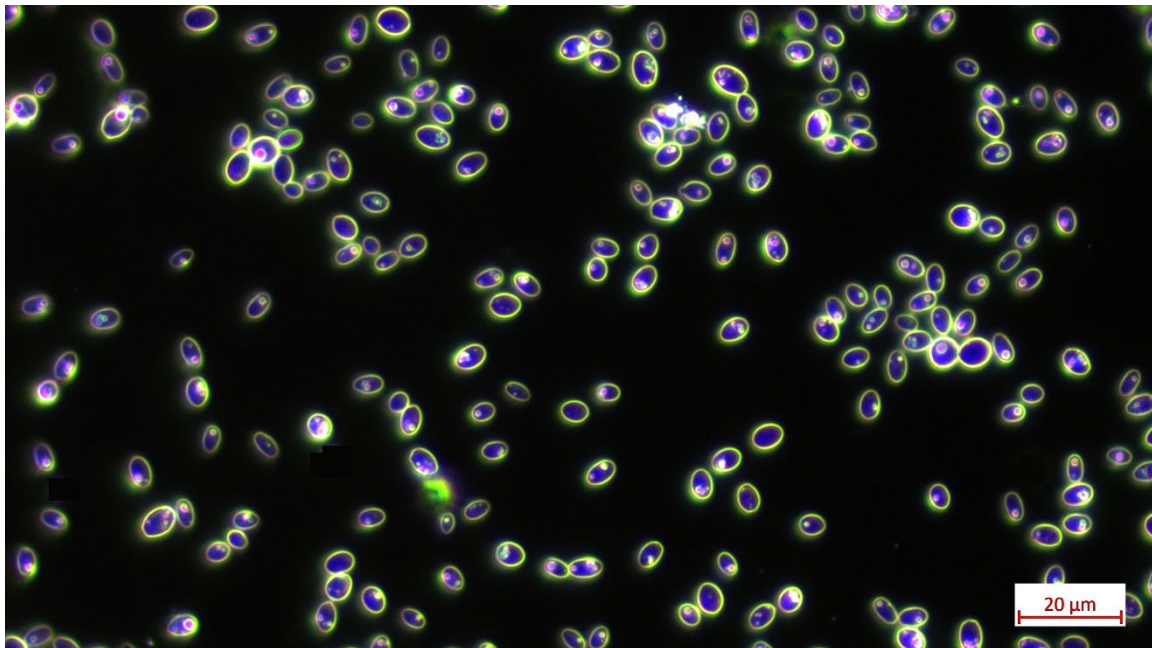
### Short description

- Fermentation temperatures 20-27 °C  
(↑T -> Flavor expression ↑)
- Alcohol content < 0,5 Vol.% at original wort ~ 7 °P  
depending on sugar composition and mashing process
- pH-fall not sufficient -> Usage of lactic acid bacteria recommended
- Aromatic fruity character
- Reminds of banana, pear, ice candy, berries

### Descriptive tasting

Odour: Aromatic fruity character, reminiscent of banana, pear, ice candy, berries

Flavour: Aromatic fruity character



Microscopic view of yeast strain GlaciesPirum – TUM 247  
(Picture GlaciesPirum – TUM 247 © FZW BLQ)