

マ ウ リ ア ケ

# mauriake

## Advantages of Mauriake active dried sake yeast

Mauriake active dried sake yeast is a new innovative product from AB Mauri, world renowned for its high quality active dried yeast for bread, wine and beverage products. Two sake yeast strains are currently available, **Mauriake Fuji** and **Mauriake Sakura**. Mauriake active dried sake yeast has many advantages for sake brewers, including:

- ✓ High Quality, Reliable, High Activity Yeast  
AB Mauri only produces the highest quality yeast with a Certificate of Analysis outlining activity, number of cells, and microbiological content for each batch upon request.
- ✓ Economical  
Mauriake dried yeast is much more affordable than other dried sake yeast available in Japan, yet there is no compromise on quality for these products.
- ✓ A Stable Yeast With a Long Shelf Life  
We guarantee our sake yeast strains for 3 years in a vacuum-sealed, laminate package. This permits high adaptability for urgent brewer requirements during the brewing season and also allows sudden changes to occur in fermentation schedules.
- ✓ Non-foaming Strain  
It is well known among sake breweries that a yeast broth often causes foaming despite the use of non-foaming yeast strains. It is suspected this may be caused by yeast reverting during the cultivation process.  
As **Mauriake Fuji** and **Mauriake Sakura** are prepared quickly and allow the onset of rapid fermentation, there is limited chance of these yeast strains reverting, hence sake brewers can use up to 20% more volume in each brewing tank.
- ✓ Less Preparation Time & Easier to Use  
Preparing dried sake yeast takes only one hour, compared to yeast broths which take up to 7 days to prepare.  
Using active dried yeast only takes a maximum of one hour to prepare and requires minimal equipment and effort.

**Mauriake Fuji** and **Mauriake Sakura** are the essential ingredient for the production of high quality sake. With their reliable and efficient fermentation kinetics, these two active dried yeast strains are what every sake brewery around the world has been looking for!

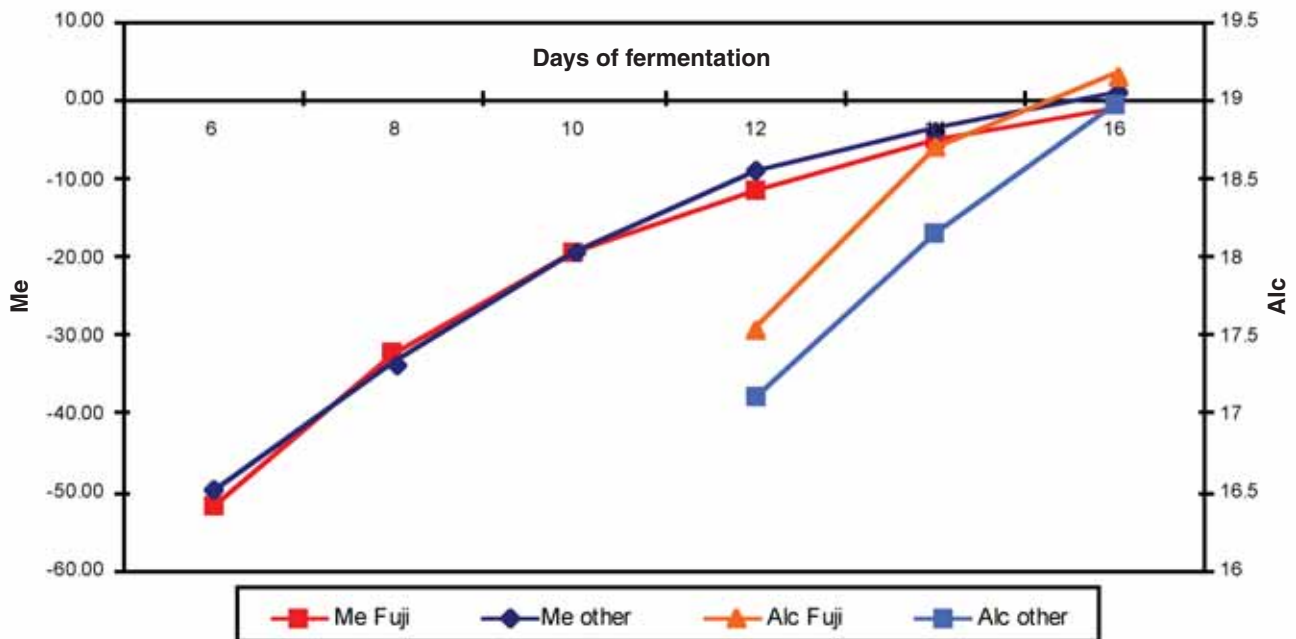
AB Mauri respects the tradition of sake brewing, particularly in Japan, and has improved the process of yeast fermentation by providing a high quality, reliable yeast product to ensure sake brewers only get the highest quality sake.

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## Comparison of Mauriake Fuji with popular sake strain in Japan

Mauriake Fuji vs other popular sake yeast



- Trials were performed at a major sake brewery in Nada area.
- Two metric tonnes of rice was used in duplicate fermenters, with the results above showing the average result.
- The temperature was set at usual pattern; 15°C at highest.
- Results may vary depending on the different ingredients used in each sake brewery.

For technical support on the use of active dried sake yeast, contact: