

# BSG PREMIUM AGAVE SYRUP



## Description

100% organic blue agave, non-GMO and allergen-free.

Agave is the primary ingredient in tequila and pulque. Agave syrup (sometimes called agave nectar) is the product of harvesting and stripping the piña of a weber blue agave – the only species used to produce authentic tequila in Jalisco, Mexico. The piña is then mashed, cooked, and the sugar syrup is extracted for fermentation. In some cases, agave syrup is augmented by corn sugar - these products are of a lesser price but not a viable alternative to BSG's pure blue agave syrup.

## Analysis:

°Brix	74° - 76°
Moisture	24-26%
pH	4.0 - 6.0
Ash	0.5% max
Hydroxymetil Furfural (HMF)	40mg/kg max
Fructose	80-84%
Dextrose	13-15%
Sucrose	2-4%
Mannitol	0.5%
Inulin	0.5-1.5%
Other carboyhydrates	2% max
Total carboyhydrates	98% min

Storage: 12-25°C (53.6°-77°F). Do not freeze.

## Sample Process for Agave Spirit:

Agave Brix	75°
Wash Brix	<19 Brix
Dilution	~1 part Agave to 5 parts water

### Nutrient:

<i>Superfood</i>	400 ppm
	2/3 @ pitch
	1/3 @ 24hrs

### Ciderferm

550 ppm
2/3 @ pitch
1/3 @ 24hrs

### Yeast:

<i>Safteq Blue Tequila Yeast</i>	284 grams /100 gallons
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### Safdistill C-70

284 grams/100 gallons
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## RECOMMENDED PRODUCT: SAFTEQ BLUE TEQUILA YEAST

Specifically selected to ferment blue agave, supplemented or not with other types of sugars. Its excellent performance in this environment is due to the ability to tolerate toxic substances such as furfural, normally present in agave juice. It has also increased tolerance to osmotic pressure and alcohol and can work in conditions of extreme temperatures. Recommended minimum dosage rate 0.5 g/L. Recommended fermentation temperature: 32°C (89.6°F)



Select Ingredients

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