

Premium Agave Syrup

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 pifia of a weber blue agave - the only species used to produce authentic tequila in Jalisco, Mexico. The pifia 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.

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).

Pack Size	SKU
25 kg	DZZZ1003
285 kg	DZZZ1002
1380 kg	DZZZ1006

SAMPLE PROCESS FOR AGAVE SPIRIT

Agave Brix	75°			
Wash Brix	<19 Brix			
Dilution	~1 part Agave to 5 parts water			
Nutrient:	Superfood® 400 ppm	2/3 @ pitch	1/3 @ 24hrs	
	Ciderferm™ 550 ppm	2/3 @ pitch	1/3 @ 24hrs	
Yeast:	Safteq Blue Tequila Yeast	284 grams /100 gallons		
	Safdistill C-70	284 grams/100 gallon		

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