

SFR NORD LLC

«ALCOHOL AND WINE TURBO
YEAST» PRODUCTION

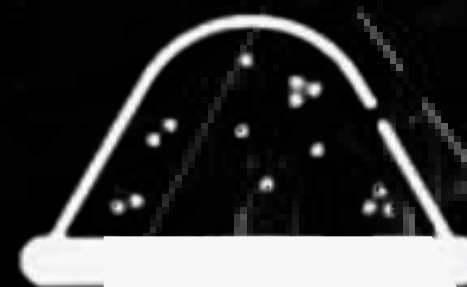
10 YEARS OF PRESENCE IN THE MARKET



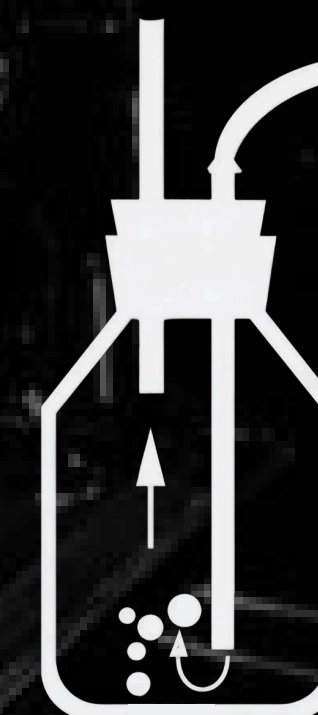
WATER



SUGAR



YEAST



FERMENT



DISTILL



We work with enterprises producing alcohol and low-alcohol beverages

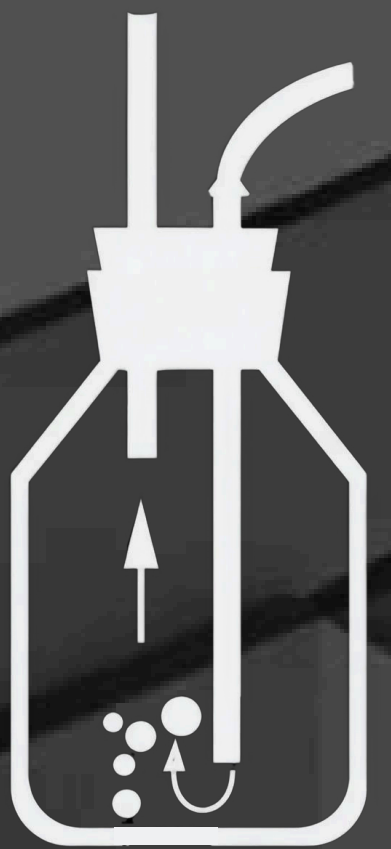
We export to the EAEU and CIS countries

We sell on electronic marketplaces: OZON, Wildberries, AliExpress



Our goals:

- Looking for partners to enter the global arena
Marketplaces:   
- Considering distributors for product sales in international markets



Dry alcohol turbo yeasts:

- Turbo yeast up to 21%
- Turbo yeast up to 18%
- Turbo yeast up to 15%

This is a mixture of YEAST + NUTRIENT COMPLEX. It is necessary for fermenting the base (wort) in sugar, fruit, and grain mashes

Dry wine yeasts:

- Wine yeast up to 18%
- Wine yeast up to 15%

Dry alcohol yeasts — *Saccharomyces cerevisiae* strain with high ethanol tolerance and accelerated fermentation

Nutrient Supplements and Salts:

- Nutrient complex for wine yeasts
- Yeast nutrient feed

Yeast Nutrition/Feed: The complex enhances and accelerates the fermentation process. It contains a full range of micro and macro elements, as well as nitrogen, phosphorus, potassium, magnesium, and all necessary vitamins.



Our brands **AKKAN** and **TANK** have proven themselves in the home distilling market

AKKAN



100г



135г



540г



Mash strength up to 21%



Fermentation time: 2 days



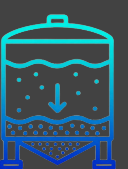
Low foam formation



Mash strength up to 15%



Fermentation time: 72 hours



Fast clarification

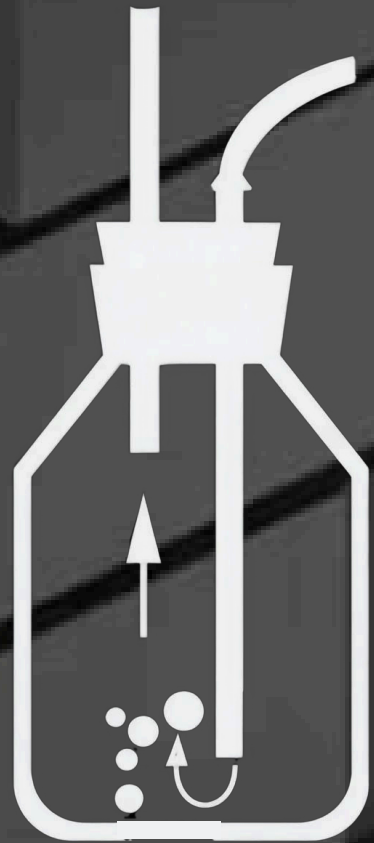
TANK



120г



650г



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More than 50,000 positive reviews on the marketplaces **OZON** and **Wildberries**

CTM

We package products under your brand:



100g



130g



500-1000g

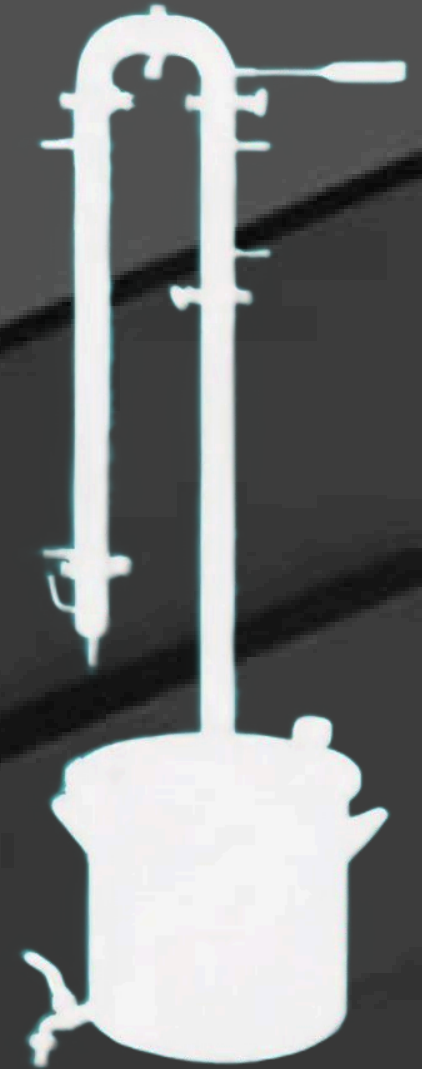


Looking for partners to enter global marketplaces:

ebay

amazon

Alibaba



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