INTRODUCTION

Dear Winery Owners & Winemakers,

With a history dating back to 1835, Mayer's Cider Mill, Inc has witnessed remarkable growth in recent years, leading to the establishment of a new division: Mayer's Packaging Group.

As we enter 2024, Mayer's Packaging plans to become your premier supplier for all your wine-making supply needs.

From wooden barrels and stainless steel tanks to grape and fruit juices, wine bottles, and fresh frozen fruit, we offer a comprehensive range of products. At Mayer's Packaging Group, we possess the capability to press and pasteurize fruit and grape juices, packaging them into Mylar bags for optimal freshness. Additionally, we provide convenient delivery services within a specific range.

Request our 2023 Catalog and stay updated with our newsletter specials. Keep an eye out for our upcoming website, *www.mayerscorp.com*, where you'll find exclusive offers and information on the fresh produce we press each month.

Contact us,
davejrmayerspack@gmail.com
info@mayerscorp.com
(585) 671-1955

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TERMS & CONDITIONS

PRICING POLICY:

All listed prices are F.O.B. our warehouse

NEW ACCOUNTS:

To attain account status, a credit application (complete with banking & trade references) must be completed, signed, and submitted to our customer service department for approval.

All first orders require payment by cash, cheque or credit card prior to shipping. Credit terms may be extended or waived upon credit approval at the discretion of MAYER'S Pkg. Inc

TERMS AND PRICING:

Following credit approval, terms are net 30 days from date of invoice and a 2% discount applies if paid within 10 days. Interest on outstanding accounts is charged at a rate of 1.5% per month.

Payment through Visa or MasterCard is available at the time the order is placed, however the 2% discount within 10 days does not apply to credit card payments due to bank charges.

DISCOUNTS:

Discounts are calculated using the net total (before taxes) on the invoice. The invoice date of your payment is used when calculating discounts. Please note that discounts on current invoices will not be allowed if the customer's account is in arrears.

INVOICING:

If you have concerns over any detail on your invoice, contact the receivable department immediately. Notification of any discrepancies must be made to MAYERS Pkg. Inc within 30 days, or we will not be held responsible

DELINQUENT ACCOUNTS:

Products will not be shipped to accounts with balances outstanding over 30 days, unless a firm payment plan is in place. Accounts outstanding over 60 days without a payment plan will be submitted to a collection agency - and will not be sold product by MAYERS Pkg. Inc until all invoices or due bills (including collection fees & late charges) have been paid in full. Following any formal collection procedure, product may again be delivered on a COD basis until such time as 'credit worthy' status has been re-established. MAYERS Pkg. reserves the right to restrict sale pricing and other promotional programs for customers whose accounts are not current.

NSF CHEQUES:

Checks returned for insufficient funds are charged a fee of $15.00. Checks returned a second time incur a $25 fee. Customers submitting 2 bad cheques within a 6-month period will lose credit terms with MAYERS Pkg. Inc following which product will only be sent on a COD cash basis or by paying with a cashiers cheque.

A WORD ABOUT PRICE CHANGES:

When available, notices and catalogue inserts with price changes will be sent out to keep customers current, and noted on our website. We will work hard to give you low prices on every item, everyday; however, market conditions may cause prices to change without notice. Orders will be billed at prices prevailing on date of shipment.

PRODUCT CHANGES

All descriptions and illustrations in this catalogue are based on the best information obtained from our manufacturers and available at the time of publication. Although every effort has been made to ensure accuracy, prices and specifications are subject to error. Specifications may be changed or products discontinued without notice. Due to supply shortages product shown in this catalogue may not be always available.

PRIVACY POLICY

Our Privacy Policy: We do not, at any time, sell or distribute our customer lists. We collect and use personal information about your customers in order to identify them, to communicate with them, to protect the Company and our customers against error and fraud.

SHIPPING

Normal Processing time for most orders is 2 days. Orders are processed and picked as they are received. MAYERS Pkg. Inc will be responsible for the choice of carrier, unless otherwise instructed. If an alternate carrier is requested, please advice our customer service department of your preferred method of shipping at the time of ordering. The customer will be responsible for all arrangements with alternate carriers, as well as any additional costs incurred for the shipment.

PICK UP ORDERS

Due to the increasing demand for pickups, our warehouse requires a minimum of 4 hours to prepare all pick-up orders.

PICK UP TIMES

MONDAY - FRIDAY   8:30AM - 4PM
CLOSED FOR LUNCH   12:30PM - 1PM

BACK ORDERS

In the event that major items on a order are not available ie. Corks, Bottles, etc.
MAYERS Pkg. Inc will make every attempt to contact you upon shipping to determine whether a back order will be held. Customers must re-order non-stock items on future orders.

DAMAGE & LOSS

When goods are received, inspect and verify the number of pieces against the bill of lading.
Please have the delivering carrier note on your copy of the delivery receipt any damage or loss or shortage.
Items found to be short or damaged must be reported to MAYERS Pkg customer service department within 48 hours of receipt. If an alternate carrier is used, you must take it up with the carrier directly.

RETURNS

MAYERS Pkg. Inc must be notified before any merchandise is returned.
To return merchandise, contact our customer service department for authorization.
Merchandise to be returned requires a Return Authorization number.
The RA number must appear on all boxes returned.
The RA number must accompany the return product.
Merchandise returned without an RA number may not be credit.
No adjustments are allowed on items held by a customer for 30 days or n

699 Five Mile Line Road
Webster, NY 14580
Office: (585) 671-1955
Fax: (585) 671-5269

COMPANY INFORMATION: (TO BE COMPLETED IN FULL, PLEASE PRINT CLEARLY IN INK)

CUSTOMER NAME (BUSINESS AND LEGAL NAME)	ADDRESS LINE 2
INVOICE MAILING ADDRESS	CITY STATE ZIP CODE
CITY STATE ZIP CODE	SPECIAL DELIVERY OR ORDER INSTRUCTIONS
ATTENTION	TAX ID #

ADDITIONAL INFORMATION:

CONTACT NAME FOR PAYMENTS	PHONE NUMBER	FAX NUMBER
EMAIL	ESTIMATED ANNUAL PURCHASES	
CONTACT NAME FOR ORDERS	PHONE NUMBER	FAX NUMBER
EMAIL		
DATE BUSINESS STARTED	YEARS IN BUSINESS	

☐ PROPRIETORSHIP   ☐ PARTNERSHIP   ☐ CORPORATION

PARENT COMPANY NAME	AFFILIATES IF ANY

HOME ADDRESS OF PRINCIPALS IF INDIVIDUAL OR PARTNERSHIP:

NAME	TITLE	HOME TELEPHONE NUMBER
RESIDENCE ADDRESS	CITY STATE ZIP CODE	

CREDIT CARD PAYMENT OPTION:

CARDHOLDER NAME (PLEASE PRINT)	CARD NUMBER	EXPIRATION DATE

TERMS & CONDITIONS:

I/We agree to the following credit terms: (i) Balance due on account shall be paid net 30 days; (ii) Any balance unpaid after the due date shall be subject to a late charge of 2% per month, computed from month to month on all amounts past due; (iii) I/We shall pay MAYERS PKG GROUP all costs of collection, including legal fees and costs, incurred to collect past due balances; (iv) Absent manifest error, the amount due on our account shall be as set forth in MAYERS PKG GROUP's records; (v) MAYERS PKG GROUP reserves the right to reject any order or to refuse further credit to our account at any time in its sole discretion; (vi) Waiver by MAYERS PKG GROUP of any default or provision of this agreement shall not be waiver of any other default or provision. I/We represent and warrant that all information provided to MAYERS PKG GROUP's terms and conditions of sale or sales acknowledgement or confirmation and not any terms and conditions of any purchase order submitted by us shall control the terms of our purchases from MAYERS PKG GROUP.

COMPANY INFORMATION FORM - 1

TERMS & CONDITIONS:

By submitting this application you authorize MAYERS PKG GROUP to make enquiries to the banking, saving, business, and/or trade references you supplied.

BANK REFERENCE:

NAME OF BANK	ACCOUNT #
ADDRESS	CITY STATE ZIP CODE
PHONE/FAX #	CONTACT

In order to establish an appropriate credit limit, please supply your financial statement for the last year

CREDIT REFERENCE:

NAME	ACCOUNT #
ADDRESS	CITY STATE ZIP CODE

NAME	ACCOUNT #
ADDRESS	CITY STATE ZIP CODE

NAME	ACCOUNT #
ADDRESS	CITY STATE ZIP CODE

OFFICE USE ONLY

ACCOUNT #	CUSTOMER TYPE	COMM	RES

SALES REP #/REG #

CREDIT APPROVED?   [ ] [ ] [ ]
                  YES   NO   CREDIT LIMIT

DATE APPROVED   AUTHORIZED SIGNATURE

UPDATE

ADDITIONAL INFORMATION

The perishable agricultural commodities listed on this invoice are sold subject to the statutory trust authorized by section 5 © of the Perishable Agricultural Commodities Act, 1930 (7 U.S.C. 499e (c)). The seller of these commodities retains trust claim over these commodities, all inventories of food or other products derived from these commodities, and any receivables or proceeds from the sale of these commodities until full payment is received.

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Office: (585) 671-1955
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ORDER FORM

ORDER FORM

BUSINESS NAME	DATE

EMAIL	PHONE #

SHIPPING ADDRESS

CITY　　　　　　STATE　　　　　ZIP CODE

PLEASE KEEP A PHOTOCOPY OF THIS ORIGINAL FOR YOUR RECORDS. THANK YOU.

#	SKU #	AMOUNT	#	SKU #	AMOUNT
1			10		
2			11		
3			12		
4			13		
5			14		
6			15		
7			16		
8			17		
9			18		

ANY ADDITIONAL INFORMATION

VENDOR NAME ADDRESS:
MAYER'S LAKE ONTARIO WINERY ID# BWNY150-50
699 FIVE MILE LINE ROAD (OFFICE)
WEBSTER, NY 14580
CONTACT: DAVE BOWER JR
585-671-1979 (office) / 585-368-8313 (cell)

WINERY
MAYER'S LAKE ONTARIO WINERY & VINEYARD
1593 HAMLIN PARMA T.L. ROAD
HILTON, NY 14468

Plastic Closures for PET Bottles

Easy to Apply, Double seal system, improved tamper evidence, consumer friendly, easy to open, good removal torque (between 7 and 17 lbs per inch)

Item#	Units of Measure
04003	100 per Pack 3,500 per Case

See Related Products

Page ??
-
#04000 - 0.5L PET Bottle
#04001 - 1.0L PET Bottle

E.Z. Cap Spare Cap

Spare Cap for E.Z. Cap Bottle

Item#	Units of Measure
04013	Each (Spare Cap)

Related Products

Page ??
-
#04012 - 500mL EZ Bottle
#04014 - 500mL EZ Bottle

E.Z. Cap Spare Washer

Spare Washer for E.Z. Cap Bottle (Item # 04013)

Item#	Units of Measure
04004	Each (Spare Washer)

Screw Cap for Plastic Carboy

Black Plastic Screw Cap for Plastic Carboys

Item#	Units of Measure
05006	Each

Related Products

Page ??
-
#05005 - 23L Plastic Carboy

Gasket for Screw Cap

Spare Gasket for screw cap (Item # 05006)

Item#	Units of Measure
05006GK	Each

Plastic Screwcap

Item#	Description	Units of Measure
25006	28mm Screwcap	100 per Pack 3,500 per Case
25007	38mm Screwcap	100 per Pack 2,600 per Case

Polyseal Screwcap (Plastic Insert)

Item#	Description	Units of Measure
25008	28mm Screwcap	100 per Pack 3,100 per Case
25009	38mm Screwcap	100 per Pack 1,600 per Case

Universal Beer Caps

All metal beer bottle caps. Fits both twist-off and regular bottles.

Item#	Units of Measure
25011	10,000 per Case
25012	150 per Pack
	40 x 150 per Carton

Champagne Wire Hood - Silver Disc

Item#	Units of Measure
26000	100 per Pack
	1,000 per Bag

Champagne Wire Hood

Item#	Units of Measure
04003	100 per Pack
	1,000 per Bag
	3,510 per Case

Champagne Wire Hood - Gold Disc

Item#	Units of Measure
04003	100 per Pack
	3,500 per Case

Wire Hook Tool

This tool is used to tighten champagne wire hoods for optimal appearance.

Item#	Units of Measure
26002	Each

Champagne Plastic Stopper

White plastic champagne stopper. Used for bottling champagne with ease.

Item#	Units of Measure
26006	100 per Pack
	1,000 per Bag

Assorted Tapered Cork #7-9

Item#	Units of Measure
01302	11 per Pack

Black 27x20mm Plastic Top Cork #9

Item#	Units of Measure
01654	100 per Pack
	1,000 per Bag

Agglomerated Winery Cork PE-01

Agglomerated Cork - #9 Long

Agglomerated Cork - #9 Short

Item#	Description
01070 - BAG	45 X 24 Winery Aglo. Long Cork #9 - 1000/Bag
01070 - CASE	45 X 24 Winery Aglo. Long Cork #9 - 5000/Case
01071 - BAG	38 X 24 Winery Aglo. Long Cork #9 - 1000/Bag
01071 - CASE	38 X 24 Winery Aglo. Long Cork #9 - 5000/Case

Mayer's Winery Grade Corks are manufactured from top grade agglomerate. These closures are made up of extremely homogenous cork granules (2 to 5 mm) with a very low density (up to 65 Kgs/m^3) and obtained by single moulding or extrusion.

The characteristics of agglomerate cork differ from natural corks in production methods, specific gravity and visual appearance. Like natural cork agglomerate has high resilience, are easily inserted, offers a good seal and are very affordable. They are therefore preferred to synthetic substitutes.

All cork bags are treated with SO2 for sterilization.

We recommend PE-01 cork for all your wine storing of less than 2 years. Fits Standard North American 750ml Bottles

Technical Characteristics of PE-01 Cork

Angle of tortion	48-5
Humidity (Average Moisture)	6+-2%
Granulated	2-5mm
Allowed Tolerance	+0.4mm
Dimensions	45 x 23.7 and 38 x 23.7mm
Water Rejected 48 Hours after WPT	3 g
Specific Gravity	4 g
Processed Without Chlorine	275kg +/- 25kg/m
Packaging	PWC
Silicone Foodgraded	1000/Bag
Chamfered on Both Sides	
Agglomerade cork does not disintegrate after 3 hours in boiling water	
Microbiologist Test - Conducted in accordance with Portuguese Standard NP3725	

Diamond Cork

Item#	Description
01030	45 x 24 XXX (mm) Diamond Long #9
01031	45 x 24 XXX (mm) Diamond Long #8
01032	38 x 24 XXX (mm) Diamond Long #9
01033	38 x 24 XXX (mm) Diamond Long #8

DEFINITION AND MANUFACTURING PROCESS

The Diamond Cork is a natural straight wine cork and is a cylinder stopper punched directly from cork either manually or automatically. It is a 100% natural product.

The stopper punched from cork is reduced to the correct length. The stoppers are then sorted by an optical cork sorting machine, before being washed in an automated system using a hydrogen peroxide based solution. They are then dried in sterilized air and sorted manually into finer classes. The process then ends with branding in accordance with the customers specifications adn a surface treatment suitable for the intended use.

Natural Winery Grade Cork

Item#	Description
01044	45 x 24 mm Winery Long Super BWC # 9
01045	45 x 24 mm Winery Long 1st BWC # 9
01046	45 x 24 mm Winery Long 2nd BWC # 9
01057	38 x 24 mm Winery Short 1st BWC # 9
01058	38 x 24 mm Winery Short 2nd BWC # 9
01047	38 x 24 mm Winery Short 3rd BWC # 9

Natural Cut Corks are punched out from cork bark. These corks are best suited for 6-week kits and 'fresh juice'. Depending on the quality, you can expect wine with Natural Cut Corks to last from 3 years to more than 10 years.

No Chamfer
Processed w/o Chlorine

Bellcork - Long

Item#	Description
01024	45 x 26 AA (mm) Long Cork #10
01025	45 x 24 AA (mm) Long Cork #9
01026	45 x 22 AA (mm) Long Cork #8
01027	45 x 21 AA (mm) Long Cork #7
01028	38 x 24 AA (mm) Short Cork #9
01029	38 x 22 AA (mm) Short Cork #8
01010	49 x 24 (mm) Super Bellcork Colmated
01011	45 x 24 (mm) Super Bellcork Colmated
01015	38 x 24 (mm) Super Bellcork Colmated

DEFINITION AND MANUFACTURING PROCESS

The "Bellcork" cork is made of natural cork treated with a colmatage process. The Bellcork is made from a cork of a larger diameter which is then polished to the normal standard diameter of 24.5mm.

The glue used in this process has improved adhesion, thus avoiding easy detachment of cork particles. This process combined with the surface treatment gives the "Bellcork" cork improved sealing ability. All products used conform to the international safety standards for the food products.

000-11 Assorted Tapered Corks

Item#	Length	Top	Bottom	Size #
1500	9 mm	6 mm	4 mm	000
1501	11 mm	7 mm	5 mm	00
1502	13 mm	9 mm	7 mm	0
1503	16 mm	12 mm	8 mm	1
1504	18 mm	13 mm	9 mm	2
1505	19 mm	14 mm	10 mm	3
1506	21 mm	16 mm	12 mm	4
1507	22 mm	17 mm	13 mm	5
1508	24 mm	19 mm	15 mm	6
1509	26 mm	20 mm	16 mm	7
1510	27 mm	22 mm	17 mm	8
1511	29 mm	25 mm	19 mm	9
1512	31 mm	26 mm	20 mm	10

Tapered Corks with Plastic Tops

BLACK PLASTIC TOP
25 x 18 mm
01650

**SEMI-SYNTHETIC
NOVA CORK**
27 x 20 mm
01652

**RED PLASTIC
TOP CORKS**
26 x 16 mm
01651

PLASTIC TOP #9
34 x 20 mm
01653

Drilled Rubber Stopper 3/8" Hole

Item#	Top Diameter	Bottom Diameter	Length	One Hole Diameter
13001	20 mm	16 mm	25 mm	5 mm
13002	24 mm	18 mm	25 mm	5 mm
13003	26 mm	20 mm	25 mm	5 mm
13004	27 mm	23 mm	25 mm	5 mm
13005	28 mm	24 mm	25 mm	5 mm
13006	32 mm	26 mm	25 mm	5 mm
13007	34 mm	27 mm	25 mm	5 mm
13008	37 mm	30 mm	25 mm	5 mm
13009	39 mm	31 mm	25 mm	5 mm
13010	41 mm	33 mm	25 mm	5 mm
13011	43 mm	36 mm	25 mm	5 mm
13012	45 mm	37 mm	25 mm	5 mm
13013	56 mm	38 mm	25 mm	5 mm
13014	50 mm	42 mm	25 mm	5 mm
13015	53 mm	45 mm	25 mm	5 mm
13016	56 mm	48 mm	25 mm	5 mm
13017	63 mm	50 mm	25 mm	5 mm
13018	64 mm	54 mm	25 mm	5 mm
13019	58 mm	58 mm	25 mm	5 mm

Solid Rubber Stopper

Item#	Top Diameter	Bottom Diameter	Length
13020	24 mm	18 mm	25 mm
13021	26 mm	20 mm	25 mm
13022	27 mm	23 mm	25 mm
13023	28 mm	24 mm	25 mm
13024	32 mm	26 mm	25 mm
13025	34 mm	27 mm	25 mm
13026	37 mm	30 mm	25 mm
13027	39 mm	31 mm	25 mm
13028	41 mm	33 mm	25 mm
13029	43 mm	36 mm	25 mm
13030	45 mm	37 mm	25 mm
13031	46 mm	38 mm	25 mm
13032	50 mm	42 mm	25 mm
13033	53 mm	45 mm	25 mm
13034	56 mm	48 mm	25 mm
13035	63 mm	50 mm	25 mm
13036	64 mm	54 mm	25 mm
13037	68 mm	58 mm	25 mm
13038	20 mm	16 mm	25 mm
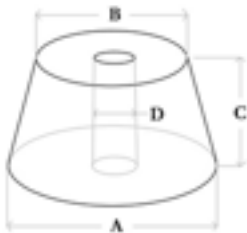
Top Diameter (A)
Bottom Diameter (B)
Length (C)
Hole Diameter (D)
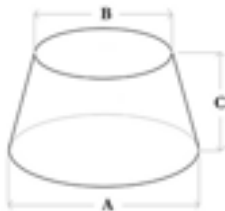
Double Lever Hand Corker - Portuguese

The Portuguese double Lever corker: a durable, easy-to-use manual corking machine. It employs leverage to insert #8 corks smoothly into bottles. Made of steel and plastic, it's an affordable option for winemaking beginners. Proudly crafted in Portugal, it's an excellent choice for manual corking.

Item#	Units of Measure
10003	Each
	15 per Case

Double Lever Corker - Italian

A popular model that's fairly easy to use. Requires two hands to operate. One the rhythm is found, corking can move along nicely. One winemaker filling bottles and one corking can streamline the operation with this model of corker.

Item#	Units of Measure
10004	Each

Single Lever Corker - Italian

A manual tool for easy cork insertion. Smooth and efficient with a single lever mechanism. Preferred by home winemakers for its affordability and simplicity.

Item#	Units of Measure
10005	Each

Single Lever Corker - French

A a manual wine corking device to insert corks into wine bottles. It has a single lever mechanism that allows the user to insert the cork into the bottle with minimal effort. Small-scale wine producers or home winemakers commonly use it.

Item#	Units of Measure
10007	Each

Handy Plastic Corker

Handy Plastic Corker is easy to use, just place and push! Recommended for small quantities only.

Item#	Units of Measure
10008	Each

Floor Corker - Portuguese

Robust, user-friendly, and adjustable. Compresses corks, suitable for #8 and #9 sizes. Trusted choice for winemaking professionals.

Item#	Description	Units
10001	Floor Corker	Each
		4 per Case
10001BW	Floor Corker - Bolt & Washer	Each
10001JW	Floor Corker - Plastic Jaws	Each
10001LS	Floor Corker - Leg Support	Each
10001SP	Floor Corker - Spring	Each

Tall Floor Corker - Heavy Duty

Heavy-duty, effortless corking. Strong Brass Iris compression fitting. Long handle for easy insertion. Ideal for home enthusiasts and professionals.

Item#	Description	Units
10002	Tall Floor Corker	Each
10002JW	Tall Floor Corker Brass Jaws	Each
10002YC	Tall Floor Corker Y Connection	Each

Three-Piece Plastic Air Lock w/ Rubber Bung

Simple tool for fermentation. Insert into stopper or bung to create closed environment, allowing CO2 to escape while preventing oxygen contamination. Includes #6.5 Rubber Bung
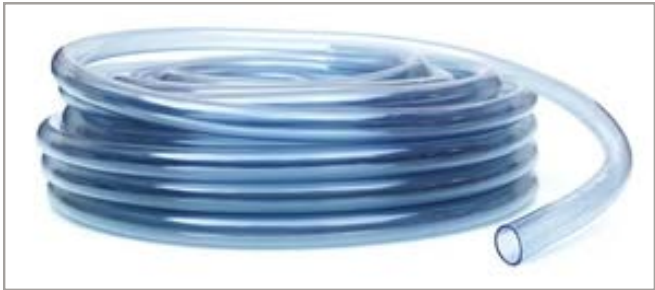
Item#	Units of Measure
18000	Each

Screwcap 38mm for 3pc. Air Lock

Plastic screw cap for 3pcs air lock on plastic carboy.

Item#	Units of Measure
18002	Each

Siphon Tubing Rolls

Natural Food Grade Tubing (Vinyl) is a clear, vinyl food-grade hose tubing that is FDA-approved and commonly used for transferring wine or beer. It fits regular auto-siphon bottle fillers and racking canes and can be easily softened and molded for racking purposes by heating it with hot water. The tubing is designed to have a permanent stretch after being heated, making future use easier. With high-grade protection properties, it ensures that no flavor is picked up during usage and remains very flexible even when cold, making it ideal for auto-siphons, bottle fillers, and racking tubes.

Each Roll is 100 feet.

Item#	Description
19001	5/8" x 7/8" Siphon Tubing Roll
19002	1/4" x 3/8" Siphon Tubing Roll
19003	5/16" x 7/16" Siphon Tubing Roll
19003CT	5/16" x 7/16" Siphon Tubing Roll 60 inches
19004	3/8" x 1/2" Siphon Tubing Roll
19005	1/2" x 5/8" Siphon Tubing Roll

Three-Piece Plastic Air Lock

Used to seal the carboy to prevent wine spoilage, allowing carbon dioxide gas to escape.

Item#	Units of Measure
18001	Each 144 per Case

2 Chamber Plastic Air Lock

Monitor fermentation closely. Two chambers for observing CO2 levels and fermentation rate. Fill with water, insert into drilled stopper, creating closed environment to safeguard beer or wine from oxygen harm.

Item#	Units of Measure
18003	Each 150 per Case 500 per Carton

Siphon Tube/Clamp

Use to discontinue flow of liquid during the siphoning process.

Item#	Units of Measure
19000	Each 144 per Case

Shut Off Clamps for 5/16" Tube

19011

Shut Off Clamps for 1/2" Tube

19013

Item#	Description	Units
19011	Shut Off for 5/16"	Each
19013	Shut Off for 1/2"	Each

BOTTLING & RACKING EQUIPMENT - 2
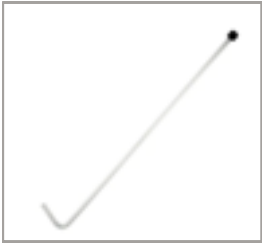
Racking J Tubes

Item#	Description
19007	Racking Tube 3/8" x 24"
19007TP	Racking Tube Tip for 3/8" x 24"
19008	Racking Tube 3/8" x 30"
19008TP	Racking Tube Tip for 3/8" x 30"
19009	Racking Tube 1/2" x 30"
19009TP	Racking Tube Tip for 1/2" x 30"

J Tube Holder

Item#	Description	Units
19029	J Tube 1/2" for use with #19009	Each
19030	J Tube 1/2" for use with #19007 and #19908	Each

Bellow Siphon w/ Butterfly Tap

This transferring bellow siphon hose measures 95 cm (37.4 inches) in length and comes equipped with a "minus" butterfly tap. For liquids and powders, enables easy flow control.

Item#	Description	Units
19019	95 cm / 37.4 in	Each

Clip for J Tube Holder

This unique spring-loaded clamp holds the racking tube in place during siphoning. Universal design fits carboys, buckets, jugs, and demijohns. Racking tube holder comes in two sizes, 3/8" and 1/2"

Item#	Units of Measure
19031	Each

Gravity Bottle Filler (Non-Spring)

Our 12" Gravity Bottle Filler comes with a sensitive tip to top up the bottle until the desired level is reached. To use the bottle filler, just press the tip against the bottle. To stop, just lift it.

Item#	Description	Units
19016	Large	Each
19017	Small	Each

Spring Bottle Filler

This is a product of the perfect size. At either 12" long, it is long enough to fit most bottles and can be used with or without the spring.

Item#	Description	Units
19041	Large	Each
19042	Small	Each

Wine Thief Touch Tip

The Wine Thief Touch Tip is 450 mm (45 cm, 17.72 inches, or just short of 17 3/4 inches) in length. It has a unique design allows easy insertion of a standard hydrometer directly into the thief for a quick sample. It features a touch tip that makes it easy to empty the thief without needing a separate syphon.

Item#	Unit of Measure
02013	Each

Vinometer

The Vinometer is a convenient tool for determining the alcohol content of dry wines, ranging from 0% to 20%. It measures 5 inches (127 mm) in length and is used after fermenting the wine.

The device comes with clear instructions and does not require an additional test jar, making it a straightforward and efficient method for measuring the alcohol content in wine.

Item#	Unit of Measure
02006	Each 24 per Case

3pc Wine Thief

The Wine Thief is an efficient device used to extract liquids for samples and testing purposes.

Item#	Unit of Measure
02010	Each

Acid Test Kit

A simple test kit, consisting of a syringe, sodium hydroxide and phenolphthalein solution, used to determine the acid level of a wine must

Item#	Unit of Measure
02002	Each

Large Auto Siphon

Used to extract wine from a carboy.

Item#	Unit of Measure
02012	Each

Proof & Traille Hydrometer

The Proof & Traille Hydrometer determines the alcohol content of liquids. With a length of 29.85 cm (11.75 inches), it measures the proof of alcohol content and features a temperature correction chart for accurate readings.

Item#	Unit of Measure
02007	Each

Floating Thermometer

This glass thermometer is designed to measure the ideal temperature for your beer and wine. It works by floating in the liquid and providing an accurate temperature reading, making it safe and easy to use. The thermometer features a temperature range of -40°C to 50°C and is Hg-free, ensuring durability and accuracy.

Item#	Description	Units
02003	Large - 18cm	Each 200 per Case
02008	Small - 11cm	Each 144 per Carton

Digital Thermometer

A peal-and-stick type thermometer that attaches to the side of a bucket or carboy to monitor the temperature of a fermenting wine must or beer.

Item#	Unit of Measure
02011	Each 100 Per Pack

HYDROMETER & TEST JAR

HOW TO USE A HYDROMETER

This hydrometer is 230mm long and has three scales:
- Specific Gravity 0.980-1.120 at 20° C
- Sugar scale 0-50 oz per gallon
- Alcohol scale 0-16% for % alcohol calculation

Colored bands indicate where to start and finish wines and beers

The hydrometer comes packed in a strong clear plastic tube along with an instruction leaflit which includes a temperature correction table, and instructions on how to calculate actual % alcohol from the hydrometer readings.

BEFORE USING THE HYDROMETER

Make sure both the hydrometer and hydrometer jar are clean.

If the liquid to be tested is not at room temperature, allow it to reach room temperature before testing.

Pour the liquid carefully into the hydrometer jar to avoid the formation of air bubbles. Do this by pouring it slowly down the side of the jar.

Stir the liquid gently, avoiding the formation of air bubbles.

TAKING A READING

Carefully insert the hydrometer into the liquid, holding it at the top of the stem, and release it when it is approximately at its position of equilibrium.

Note the reading approximately, and then by pressing on the top of the stem push the hydrometer into the liquid a few millimeters and no more beyond its equilibrium position. Do not grip the stem, but allow it to rest lightly between finger and thumb. Excess liquid on the stem above the surface can affect the reading.

Release the hydrometer, it should rise steadily and after a few oscillations settle down to its position of equilibrium.

If during these oscillations the meniscus is crinkled or dragged out of shape by the motion of the hydrometer, this indicates that either the hydrometer or the surface of the liquid is not clean. Carefully clean the hydrometer stem. If the meniscus remains unchanged as the hydrometer rises and falls, then the hydrometer and liquid surface are clean, and a reading can be taken.

The correct scale reading is that corresponding to plane of intersection of the horizontal liquid surface and the stem. This is not the point where the surface of the liquid actually touches the hydrometer stem. Take the reding by viewing the scale through the liquid, and adjusting your line of sight until it is in the plane of horizontal liquid surface. Do not take a reading if the hydrometer is touching the side of the hydrometer jar.

HYDROMETER

READ AT BOTTOM OF MENISCUS

READING: 22.5
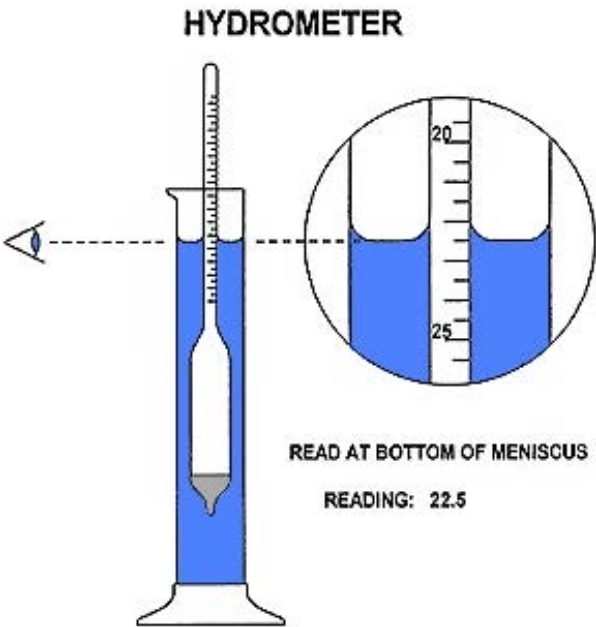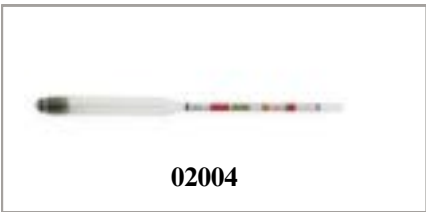
02004

Item#	Description	Units
02000	Hydrometer & Test Jar	Each
02001	Hydrometer Test Jar	200 per Case Each
02004	Triple Scale Hydrometer 25cm	144 per Carton

02000

02001

Plastic Funnel

A useful size of funnel that comes in handy when topping up bottles.

Item#	Description	Unit
14000	10cm Plastic Funnel	Each
14001	12cm Plastic Funnel	Each
14002	15cm Plastic Funnel	Each
14003	18cm Plastic Funnel	Each
14004	21cm Plastic Funnel	Each
14005	25cm Plastic Funnel	Each
14006	30cm Plastic Funnel	Each
14007	35cm Plastic Funnel	Each

Filters for Funnels

Item#	Description	Unit
14008	Filters for Large Funnels	Each
14009	Filters for Small Funnels	Each

Self Leveling Funnel

The Self-Leveling Funnel simplifies bottling with high-heat plastic for hot liquids. Its soft, comfortable grip ensures a stress-free experience. The funnel auto-cuts at a set level, ensuring precise filling for every bottle.

Ideal for small-scale production and home brewing, it delivers an effortless and precise bottling experience.

Item#	Description	Unit
14025	15 cm	1.31"	Each

Small Muslin Bag

Fits most 1 Gal (3-5 L) size pails. With Elastic.

Item#	Description	Unit
14014	25cm - 5" x 11"	Each

Large Muslin Bag

Fits most 5 Gal (19-27 L) size pails. With Elastic.

Item#	Description	Unit
14013	40cm - 5" x 15"	Each

Sparging Bag

Item#	Description	Unit
14012	56cm - 22 1/2" x 18 1/2"	Each

Nylon Straining Bags

This product is a straining bag made from food-grade nylon. It is designed to be used to strain the juice from loose fruit pulp before or after initial fermentation or as a beer, wort sparging bag or large hop and grain boiling bag.

The bag has a wider opening and drawstring, making it easy to pour into and use for steeping or boiling grains, herbs, berries, or hops. It is easy to clean, washable, reusable, and durable.

Nylon Straining Bag for 25 L Pail

Fits most 5 Gal (19-27 L) size pails. With Elastic.

Item#	Description	Unit
14015	54 cm - 21 1/2" x 17"	Each

Nylon Straining Bag for 1 Gal. Pail

Fits most 1 Gal (4-6 L) size pails. With Elastic.

Item#	Description	Unit
14016	32 cm - 13" x 9"	Each

Plastic Paddles

This plastic spoon is made of food-grade plastic and can withstand contact with boiling temperatures. It is an ideal tool for mixing ingredients in fermentation buckets.

Item#	Description	Unit
09005	70 cm Plastic Paddle	Each / 200 per Case
09006	61 cm Plastic Paddle	Each / 200 per Case
09007	48 cm Plastic Paddle	Each / 280 per Case

Plastic Spoon with Paddle

Item#	Description	Unit
09008	70 cm Plastic Spoon	Each / 160 per Case
09009	61 cm Plastic Spoon	Each / 200 per Case
09010	46 cm Plastic Spoon	Each / 280 per Case

L-Shaped Brush

Specialized for large containers like gallons, buckets, carboys, and half-gallon jugs. Unique shape reaches under shoulders easily. 70 cm (27.56 inches) long, 90-degree bend at 21.5 inches, 2-3/4 inches diameter bristles. Ideal for 3, 5, and 6-gallon sizes. Efficient, bushy profile covers more surface area. High-quality, heat-resistant materials up to 60 °C (140 °F). Perfect solution for all your cleaning needs.

Item#	Unit of Measure
19022	Each

Fizz-X Drill Bit Attachment

The Fizz-X Drill Bit is a 15-inch all-metal attachment for use with an electric hand drill (not included).

It removes gas from wine, aerates the wort before yeast addition, and enhances clearing and aging. This versatile attachment can also be used for mixing paint. The Fizz-X Drill Bit allows for effective degassing, aeration, and mixing, making it a valuable tool for wine and paint preparation.

Item#	Unit of Measure
09012	Each

Brushes

These heavy duty twisted in wire brushes are great for cleaning long items. the twisted in wire handles are stiff enough to be durable and strong, yet flexible enough to go around gentle curves. The end of the brush is bent to clean out the bottom of the hole or tube

Item#	Description	Unit
19023	80 cm Demi-John Brush	Each
19024	50 cm Carboy Brush	Each
19025	30 cm Bottle Brush	Each

Super Rotary Brush

The Super Rotary Brush features two sturdy stainless steel stem wires for robust and durable performance, ensuring that the brush holds its shape during use. The brush has long-lasting white steel bristles and a threaded handle socket, allowing for versatility in handle options.

Rotary Brush Replacement only for #19026

Item#	Unit of Measure
19026	Each
19026BS	Each

Omega Automatic Bench Capper

It features automatic height adjustment, durable metal and plastic construction, and a magnetic bell housing that holds the cap in place during capping.

The capper also comes with a spring-mounted adjustable capping mechanism, making it instantly compatible with bottles of different sizes, making it the perfect tool for any professional or home brewer.

Item#	Unit of Measure
11001	Each

Black Bench Capper

A high-quality tool for quickly and cleanly capping bottles. It features a spring-loaded mechanism and a magnetic bell to hold the cap. It is made of high-impact plastic and plated steel and has an adjustable height, making it suitable for bottling different-sized beer bottles. It is ideal for high-volume bottling.

Item#	Description	Unit
11002	Black Bench Capper	Each
11007	Spare Plunger w/ Spring Magnet	Each
11008	Spare cup for all bench cappers	Each

Capper Tappatrice

Good all-purpose metal capper for any type of bottle. Caps beer or champagne bottles with metal crown caps

Item#	Unit of Measure
11005	Each - Gift Boxed 20 per Case

Hammer Crown Capper

Plastic Hammer Crown Capper used to cap regular and twist-off beer bottles

Item#	Unit of Measure
11010	Each

Glass Carboy (11.5 L | 3 gal)

11.5 L Glass Carboys are easy to clean, don't deteriorate in storage and will never interact chemically with your wine. perfect for small batches of wine and ideal for home brewers.

Made in Italy.

Item#	Unit of Measure
12004	Each

Glass Carboy (18.9 L)

The Glass Carboy is a vessel for fermenting and aging wine or beer, with a 23L capacity. Easy to clean, stays pristine in storage, and doesn't interact chemically with your wine. Perfect for small wine batches and home brewers.

Made in Italy.

Item#	Unit of Measure
12005	Each

Glass Carboy (23 L) - Italian

The Glass Carboy is a vessel for fermenting and aging wine or beer, with a 23L capacity. Easy to clean, stays pristine in storage, and doesn't interact chemically with your wine. Perfect for small wine batches and home brewers.

Made in Italy.

Item#	Unit of Measure
12005	Each

Plastic Carboy (23 L)

18.9L capacity, safe for food and drinks (BPA-free). Ideal for wine/beer secondary fermentations, taste/odor-free, stain-resistant. Easy to clean, yeast/sediment-free. Compatible with #10 stopper, withstands 15 psi pressure.

Item#	Unit of Measure
05005	Each 6 per Case

Primary Fermenter w/ Lid (24 L)

When ordering, please specify type of lid required, drill or solid.

Item#	Description	Unit
05001	24 L Primary Fermenter w/ Solid Lid	Each 84 per Skid
05001LG	Lid - Large Hole	Each
05001SL	Lid - Solid	Each
05001SM	Lid - 1.25" Hole	Each

Primary Fermenter w/ Lid (27 L)

Item#	Description	Unit
05002	27 L Primary Fermenter	Each 200 per Skid
05002DR	Lid - Drilled 1.25"	Each
05002SL	Lid - Solid	Each
05003	27 L Primary Fermenter (No Lid)	Each

CARBOYS / PAILS / PRIMARY FERMENTERS

Demi-Johns with Basket

Item#	Description	Unit
12100	54 L Demi-John w/ Basket	Each
12101	34 L Demi-John w/ Basket	Each
12102	25 L Demi-John w/ Basket	
12103	20 L Demi-John w/ Basket	Each
12104	15 L Demi-John w/ Basket	Each
12105	10 L Demi-John w/ Basket	Each
12106	5 L Demi-John w/ Basket	Each
12110	54 L Plastic Basket	Each
12111	34 L Plastic Basket	Each
12112	25 L Plastic Basket	Each
12120	Cap for 54, 34, 25, 15 L	Each
12121	Cap for 10, 5 L	Each
18004	Snap Cap w/ hole for 54 L	Each
18005	Snap Cap w/ hole for 25 L	Each

Glass Demi-John's are easy to clean, won't deteriorate in storage and will never interact chemically with your wine. Perfect for small batches of wine and ideal for home brewers. Includes a convenient plastic basket for easy transport.

Demi-Johns Corks

Item#	Length	Top	Bottom	Size #
1517	32 mm	32 mm	26 mm	14 Gallons
1519	38 mm	35 mm	29 mm	16 Carboys
1522	38 mm	43 mm	36 mm	19 Demijohn
1523	43 mm	55 mm	43 mm	20 Demijohn (54 L)

Demi-Johns Rubber Stoppers

Item#	Style	Top	Bottom	Size #
13012	Drilled	45 mm	37 mm	20-25 L Demijohn
13016	Drilled	56 mm	48 mm	34-54 L Demijohn
13030	Solid	45 mm	37 mm	20-25 L Demijohn
13034	Solid	56 mm	48 mm	34-54 L Demijohn

Demi-Johns with Spigot

Ideal winemaking companion. This practical container simplifies your process with easy pouring via the spigot. A must-have for home winemakers, providing convenience and precision in every pour

Made in Italy.

Item#	Description
12130	54 L Demi-John w/ Spigot
12131	34 L Demi-John w/ Spigot

Shrink Caps

Add the finishing touch to the presentation of your wines with our large selection of heat shrink capsules. Easy to apply using a heat shrink machine, heat gun, high wattage blow dryer, or tea kettle. Easy to use and fits all standard 375 ml, 750 ml, and 1,500 ml wine bottles.

33010   33012   33014   33016   33017   33027

33029   33044   33045   33055   33056   33068

33000   33018   33015

Solid - Shrink Caps

Item#	Description
33000	Solid Teal
33010	Solid Gold
33012	Solid White
33014	Solid Pink
33015	Solid Black
33016	Solid Bronze
33017	Solid Burgundy
33018	Solid Green
33027	Solid Red
33029	Solid Dusty Rose
33044	Solid Almond
33045	Solid Navy
33055	Solid Orange
33056	Solid Yellow Orange
33068	Solid Silver

33011   33022   33023   33024   33025   33026

33028   33030   33042   33043

Striped - Shrink Caps

Item#	Description
33011	Gold/Red Stripe
33022	White/Gold Stripes
33023	Green/Gold Stripe
33024	Burgundy/Gold Stripe
33025	Blue/Gold Stripes
33026	Gray/Black Stripes
33028	White/Black Stripes
33030	White/Red Stripes
33042	Black/Gold Stripes
33043	Black/Silver Stripes

33001   33002   33003   33004   33005   33006

33007   33008   33009   33020   33021   33057

33071

Grapes - Shrink Caps

Item#	Description
33001	Black/Gold Grapes
33002	Green/Gold Grapes
33003	White/Gold Grapes
33004	Almond/Gold Grapes
33005	Silver/Black Grapes
33006	Burgundy/Gold Grapes
33007	Red/Gold Grapes
33008	Gold/Black Grapes
33009	White/Red Grapes
33020	Blue/Gold Grapes
33021	Black/Silver Grapes
33057	Silver/Gold Grapes
33071	Transparent/Gold Grapes

Glasses - Shrink Caps

Item#	Description
33031	Green/Gold Glass
33032	Burgundy/Gold Glass
33033	White/Gold Glass
33034	Blue/Gold Glass
33035	Purple/Gold Glass
33036	Gold/Black Glass
33048	Black/Gold Glass
33051	Dusty Pink/Gold Glass
33054	Transparent/Gold Glass

Speckled - Shrink Caps

Item#	Description
33037	White/Gold Speckles
33038	Red/Gold Speckles
33039	Almond/Green Speckles
33040	Green/Gold Speckles
33041	Red/Rose Speckles

Large - Shrink Caps

Item#	Description
33300	Solid Burgundy
33301	Solid Sky Blue
33302	Solid Transparent
33303	Solid White
33304	Solid Black
33305	Solid Green
33307	Solid Bronze
33308	Solid Silver
33309	Solid Pink
33310	Solid Gold

Other - Shrink Caps

Item#	Description
33112	Yellow w/ Black Birds
33094	Dark Olive w/ Large Grapes
33062	Funky Black
33097	Funky Gold
33066	Funky Violet
33111	Orange w/ Black Birds
33058	Rose w/ Large Grapes
33061	Rusty w/ Stripes & Grapes
33093	Almond w/ Large Grapes
33065	Violet w/ Funky Grapes

W I N E   Y E A S T

Lalvin K1-V1116 Yeast

The Lalvin 1116 Wine Yeast is a species of Saccharomyces cerevisiae, which gives a crisp, light, and refreshing taste to white grape varieties. Its active competitive factor allows winemakers to keep the natural fresh fruit aromas for longer. In addition, it is highly recommended for icewines, rosé, or actual red production. Alcohol tolerance levels are from 11.5 to 18%. Furthermore, this yeast is not compatible with malolactic bacteria and produces a low level of vinyl phenols (POF-).

21006

Lalvin 71B-1122 Yeast

Lalvin 71B/1122 is a species of Saccharomyces cerevisiae yeast and is known for its competitive factor of being sensitive. It contributes a general sensory contribution of esters, making it ideal for blush and semi-sweet wines with a tropical fruit character. This yeast strain produces stable esters and higher alcohol levels, allowing for more long-lasting aromas. Additionally, it helps to soften high-acid musts by partially metabolizing malic acid. Moreover, it is also highly compatible with malolactic bacteria.

21007

Lalvin EC-1118 Yeast

Lalvin 1118 is an active, neutral wine yeast ideal for producing sparkling and high brix juice. It is also an excellent choice for barrel fermentations and can perform well at low temperatures with very compact lees and even under common nutrient conditions. One thing to be aware of with this wine yeast is that it can produce a high amount of SO_2 (up to 30 ppm) that can inhibit malolactic fermentation.

21008

Lalvin RC-212 Yeast

Lalvin RC-212 wine yeast is a species of Saccharomyces cerevisiae explicitly bred for winemaking. It is neutral in terms of competitive factor, meaning it won't outcompete any other microbes already in the must. It also helps to enhance varietal characters in the finished wine, making it an ideal choice for winemakers looking to create a red wine with true-to-varietal flavours.

21017

Lalvin D-47 Yeast

Lalvin ICVD-47 is a species of wine yeast, Saccharomyces cerevisiae cerevisiae, which is competitively active and is ideal for use in enhancing the varietal character of white varietals such as Chardonnay. This strain of yeast will help to elaborate wines with aromas of ripe, stable fruits and jam-like flavors. Making it ideal for enjoying the best of your favorite white varietals.

21018

American Oak Powder

his product enhances the flavor, aroma, and body of your wine, without requiring extensive aging time.

Item#	Unit of Measure
17044	Pack of 750g

American Heavy Smoked Toasted

FLAVOUR PROFILE
- Caramel
- Smoke
- Roasted Nuts

Item#	Unit of Measure
17351	Pack of 50g

American Premium Medium-Toasted

FLAVOUR PROFILE
- Vanilla
- Caramel
- Chocolate
- Coconut
- Clove

Item#	Unit of Measure
17352	Pack of 50g

American Classic Whisky

- FLAVOUR PROFILE
  - Whisky
  - Vanilla

Item#	Unit of Measure
17353	Pack of 50g

French Chai Medium Plus

FLAVOUR PROFILE
- Dark Chocolate
- Caramel
- Coffee
- Roasted Nuts
- Spicy

Item#	Unit of Measure
17354	Pack of 50g

French Premium Medium

FLAVOUR PROFILE
- Coffee
- Roasted Nuts
- Clove
- Licorice

Item#	Unit of Measure
17356	Pack of 50g

Liquid Oak Extract

A flavor enhancer for wine that shortens aging time.

Item#	Unit of Measure
17026	120ml Each

Liquid Oak Extract

Elderberries are used in winemaking to enhance the structure, flavour, and fruitiness of select wines. They add natural sugars during fermentation and improve the volume of the palate.

Item#	Unit of Measure
17039	50g Each

Wine Conditioner 500ml

Wine Conditioner is a combination sugar/sorbate solution for adding to fermented wine to give it some residual sweetness. The sorbate helps prevent the fermentation of the sugar you are adding.

Item#	Unit of Measure
90100	Each 12 per Case

Red Wine Concentrate 500mL

Specific red grape concentrate to add body to wine kits.

Item#	Unit of Measure
15007	Each 6 per Case

Tannisol - 10 g

Tannisol is a product that packages Potassium Metabisulphite, Ascorbic Acid and Tannin into a convenient format.

Item#	Unit of Measure
17032	Each 10 per Pack

White Wine Concentrate 500mL

Specific white grape concentrate to add body to wine kits.

Item#	Unit of Measure
15008	Each 6 per Case

Wine Tannin

A crucial component in wine-making, as it contributes to the wine's bitterness and astringency while also adding complexity to the flavor. It neutralizes residual proteins and particles and helps enhance the aging qualities of wine.

Item#	Unit of Measure
17306	Pack of 250g 12 per Pack

Wine Raisins

Red Wine Raisins enhance the volume on the palate, resulting in a fuller-bodied wine. They also add natural sugars during the fermentation process.

Item#	Unit of Measure
17308	Pack of 250g

Acid Blend

Acid Blend is a granulated blend of the three most commonly found fruit acids: citric acid, malic acid, and tartaric acid.

Item#	Unit of Measure
17300	Pack of 250g 25 kg

Citric Acid

Citric Acid in home brewing: Adjust acidity, sanitize equipment/containers, add flavour, and lower pH to prevent bacteria/yeast growth.

Item#	Unit of Measure
17304	Pack of 250 g 25 kg

Tartaric Acid

Tartaric Acid is a commonly used ingredient in winemaking to adjust the acidity levels of the wine.

Item#	Unit of Measure
17015	1 kg 25 kg

Ascorbic Acid

Quick-acting antioxidant in white winemaking. Shields against light, short aerations, and oxidation. Converts oxygen into hydrogen peroxide, preventing browning.

Item#	Unit of Measure
17013	Pack of 1 kg 25 kg

Malic Acid

This is the predominant acid in apples and most other temperate fruits, and together with tartaric, accounts for nearly all the acidity in grapes.

Item#	Unit of Measure
17018	1 kg 25 kg

Yeast Energizer

This is the basic nitrogen source in nearly all wine yeast nutrients. It can be used to supplement prepared nutrients or can be used by itself.

Item#	Unit of Measure
17310	Pack of 250 g 25 kg

Pectic Enzyme

Destroys fruit pectins for efficient pressing. Enhances tannin extraction in red grape must. Reduces pectin haze in wines and cider.

Item#	Unit of Measure
17312	Pack of 250 g 25 kg

Sodium Hydroxide

Used for testing the total acidity in juice or wine, in conjunction with phenolphthalein indicator.

Item#	Unit of Measure
17027	Bottle of 120 ml

Phenolphthalein Indicator

A commonly used indicator in acid-base titrations, turning colourless in acidic solutions and red in essential solutions

Item#	Unit of Measure
02017	Bottle of 15 ml

Dextrose Corn Sugar

High-quality single sugar for fermentation. No off-flavors, doesn't require breaking down for fermentation.

Item#	Unit of Measure
15000	1 kg
	22.7 kg

Liquid Invert Sugar

Sweetener used in food, like table sugar, maple syrup, or high fructose corn syrup. Formed by breaking glucose-fructose bonds.

Item#	Unit of Measure
15005	25 kg

Yeast Nutrient

Blend of diammonium phosphate and urea for healthy yeast growth. Added before fermentation for balanced nutrients, ensuring successful fermentation.
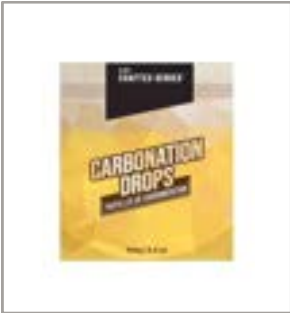
Item#	Unit of Measure
17311	Pack of 250 g
	22.7 kg

Glycerin

Sugar used to smooth flavored spirits, enhancing mouthfeel. Odorless, slightly sweet, not substantial food for wine yeast strains.

Item#	Unit of Measure
17025	Pack of 125 ml
	25 kg

Carbonation Drops

Effortless beer and cider carbonation. Simple refined sugar alternative to priming sugar. No mess, measuring, or waste.

Item#	Unit of Measure
15009	Pack of 160g

Sparkolloid

Clarifies wine, removes impurities. Increases acidity by 0.1%. Preserves aroma, body, flavor. Aids lees compaction after bentonite or carbon fining.

Item#	Unit of Measure
17022	Pack of 30 grams 1 kg 25 kg bag

Bentonite

Volcanic ash-derived clay. Absorbs and bonds with floating particles, clearing wine.

Item#	Unit of Measure
17016	Pack of 250 grams 1 kg 25 kg bag

Kieselsol - 15g

Wine and juice fining agent from silica. Attracts positive proteins, removing phenolics and peptides. No mixing required, store at room temp.

Item#	Unit of Measure
17204	Each 200 per Case

Liquid Isinglass

Finings used in clarification of must and wort. Isinglass is inert.

Item#	Unit of Measure
17024	Pack of 120mL

Fining Gelatin

Common clarifying agent for wine and beer. Reduces harsh flavors, clears white wines with Wine Tannin.

Sediment disk formed for easy pouring without disturbance.

Item#	Unit of Measure
17010	Pack of 50 grams 1 kg 25 kg bag

Irish Moss

Beer fining agent to clarify, remove haze, and enhance appearance. Added during boiling. Promotes stable beer head, improves flavor, stability, and brightness of the final product.

Item#	Unit of Measure
17050	Pack of 1 kg 20 kg

S A N I T I Z E R S & P R E S E R V A T I V E S

B-Brite 3 in 1 Cleaning Powder

Multi-purpose pink powder with phosphates, active chlorine, and additives. Cleans, bleaches, and deodorizes. Ideal for household, institutional use.

Item#	Unit of Measure
17004	Pack of 250g 25 kg

Sodium Metabisulphite

Prevents mold, bacteria, and spoilage. Effective against oxygenation. Versatile uses: bleach, preservative, anti-browning, flour treatment, antioxidant.

Item#	Unit of Measure
17309	Pack of 250g 22.7 kg

Potassium Sorbate

Popular preservative in food and wine. Inhibits yeast cell reproduction, preventing renewed fermentation.

Stops yeast growth by acting on specific enzymes that cause sugar assimilation and refermentation.

Item#	Unit of Measure
17307	Pack of 250g 1kg

Potassium Metabisulphite

Potassium Metabisulfite is a white powder with a sulphurous odor. It's used in winemaking as an antioxidant, sterilant, and preservative.

Item#	Unit of Measure
17007	Pack of 250g 22.7 kg

Campden Tablets

Small tablets used in winemaking and brewing to control SO2 levels. Preserves, sanitizes, prevents spoilage, and oxidation in wine and beer.

Item#	Unit of Measure
17303	Pack of 250g 1kg

Soda Ash

This product is a cleaning agent known as soda ash. It is an unscented and inexpensive alkaline cleaner that is effective in removing grape stains.

Item#	Unit of Measure
17357	25 kg

Sulphur Sticks

This product is a cleaning agent known as soda ash. It is an unscented and inexpensive alkaline cleaner that is effective in removing grape stains.

Item#	Unit of Measure
17001	Pack of 12