

Bad Soden, Germany, 16 August 2019

More taste and fragrance with dry ice

The Brill Pálinkaház distillery produces particularly aromatic distillates from fruit, grapes and pomace. For mashing, the family business's distillers use dry ice to transfer as much of the raw material's ephemeral aromas into the end product as possible and to prevent the formation of undesirable flavours. The dry ice is used for cooling sensitive fruits and berries such as strawberries, protecting these from oxidation during the process. During directed fermentation, it also helps the pure tastes to develop. The additional effort seems to be worth it: Brill Pálinkaház's products have already won the title of "Hungary's best spirit" three times. Messer provides the dry ice and offers technical support for the application.

<https://newsroom.messergroup.com/en/more-taste-and-fragrance-with-dry-ice/>

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