



Innovative solutions for brewers

Your beer Your way



Elevate your brewing craft with Vivelys solutions,
designed to help you **master every aspect of your
production**, whether to enrich your aromatic profiles,
ensure safe fermentations, produce alcohol-free beer,
or reduce your environmental impact.

Discover how our innovations can transform your brewing operations.

Our solutions for brewers



Preparing quality ferments for trouble-free fermentation.

ECOLYS® BEER is designed to produce a ferment with a high cell concentration, using simple equipment that is easy to clean. **ECOLYS® BEER** ensures shorter fermentations with very little or no lag phase.

BENEFITS:



Optimal hygiene: Reliable equipment with a controlled and automated process, ensuring safety and guaranteeing optimal hygiene.



Operational efficiency: Automated fermenters and intuitive interfaces for easy and fast fermentation management. Ferment production in 12 hours for fresh yeast every day.



Cost reduction: Save money by reducing yeast purchases thanks to efficient cell multiplication (40 times fewer yeast cells needed).



A new oxygen supply tool for alcohol-free beer production.



VISIO® 0.0% revolutionizes alcohol-free beer production by supplying oxygen to certain non-**Saccharomyces** strains that do not produce alcohol. **VISIO® 0.0%** meets the brewing industry's needs for innovation, sustainability, and high-quality product development.

BENEFITS:



Autonomy and simplicity: Produce **alcoholfree beers** without relying on external providers or complex processes. **VISIO® 0.0%** allows you to secure and control your production process independently.



Faster production: With **VISIO® 0.0%**, produce alcohol-free beers faster than ever. The entire process can be completed in just 72 hours. Achieve your goal with fewer steps, improving efficiency while maintaining optimal quality.



Substantial savings: Reduce malt requirements by up to 65%, saving energy and reducing your carbon footprint.



Resource preservation: Less malt also means less water consumption, contributing to more sustainable production.



Aromatic diversity: Meet the expectations of alcohol-free beverage consumers with a range of rich and varied flavors while optimizing your production costs.





**Wood aging to premiumize your beers
without complicating your production.**

Upgrade your range with ease.



BOISÉ® ABSOLU is a natural **oak extract in liquid form**, perfectly suited for the brewing industry. With its high concentration and remarkable aromatic intensity, this extract **allows you to add complex and varied notes** such as vanilla, toasted, grilled, or smoky to your beers.

BENEFITS:



Reduction of sweetness: The amount of sugar in your alcoholic and non-alcoholic beverages is reduced by up to 50%, while maintaining a balanced flavor.



Aromatic complexity: Create sophisticated and unique flavors using a new natural ingredient.



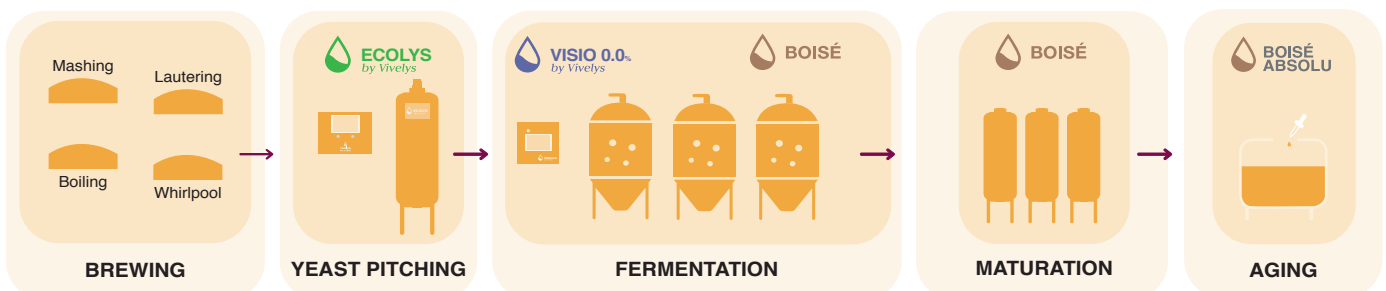
Ease of use: Easily transition from a lager production strategy to specialty beers without impacting your operations.



Safety and efficiency: Instant integration into your beer, avoiding the potential microbiological risks associated with traditional wood aging methods.



WE SUPPORT YOU AT EVERY STAGE OF PRODUCTION



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