

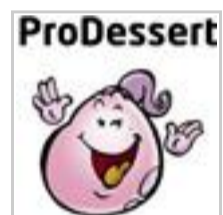
**For Canadian Customers:**[English](#)[Français](#)[Enology](#) > [Yeast](#) > [Encapsulated Yeast](#)

ENCAPSULATED YEAST

Encapsulated yeast are alginate beads (a natural polysaccharide extracted from seaweed) containing *Saccharomyces* or *Schizosaccharomyces* yeast cells. Encapsulation allows substrates and metabolites to diffuse easily throughout the gel without releasing yeast cells into the must or juice. Once encapsulated, the beads are partially dehydrated in a fluidized bead column and are stored at 4°C(40°F) until ready for use. The dry beads average 2 mm in diameter.

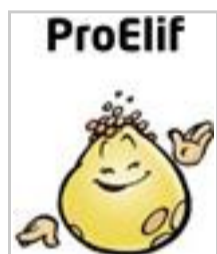
Four encapsulated yeast products are available. Each has a unique winemaking application. ProDessert was developed for fermenting premium dessert wines, ProElif QA23 for secondary fermentation in sparkling wines, ProRestart 43 for restarting sluggish or stuck primary fermentations and ProMalic is for metabolizing malic acid into ethanol.

PRODUCTS



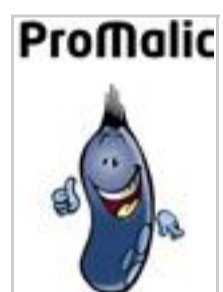
PRODESSERT

Double encapsulated yeast for premium dessert wine fermentation



PROELIF

Double encapsulated yeast for secondary fermentation in sparkling wine production



PROMALIC

Encapsulated yeast for naturally lowering juice acidity



PRORESTART

Encapsulated yeast to restart sluggish or stuck fermentations



PROMESH BAGS

For use with ProDessert, ProMalic and ProRestart

YEAST

[Overview](#)[Premium Yeast](#)[Vi-A-Dry Yeast](#)[Encapsulated Yeast](#)[Specialty Yeast Strains](#)[Advanced Product Selection](#)[Non H₂S or SO₂ Producing Strains](#)[FAQs](#)

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