

001.102.3/001.214.6/001.335.9 Bioferm Champ

Bioferm Champ

- Description:** Selected in 1968 in France, it has been used for years throughout the world with great success by virtue of the characteristics that wine has. It contributes to obtain quality sparkling wines, to whom it gives a note of special elegance. It is absolutely neutral, and it is indicated for the primary fermentation in the purity of fine white wines, and re-fermentation. Strain: *Saccharomyces cerevisiae* var. *bayanus*.
- Oenological indications:** Good alcoholic yield and tolerance up to 17° alcohol% per Volume. Ferments regularly between 15 and 30°C. Low production of volatile acidity (0.10g/L in sulphuric acid). Minimum production of sulphites and acetaldehyde. Weak production of foam. Fermentation with a vigorous start. Manages to get used to the levels of free sulphur dioxide beyond the 25-30 mg/L, while slowing the action.
- Composition:** Small cream-coloured granules. It contains 5-6% of humidity maximum. It does not contain more than 10 wild yeast and 10 bacteria per million cells of present yeast. Absolute absence of salmonella in 25 grams of analysed product.
- Dose and usage:** 2 g/10 litres in normal conditions. 4 g/10 litres for other circumstances, e.g. secondary fermentation, difficult conditions,...
- Storage conditions:** Store at temperatures around 10°C. At room temperature it loses about 10% activity per year.
- Packaging:** Vacuum packages from 7 g, 100 g and 500 g.

Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
sales@brouwland.com • www.brouwland.com