



## ACTIVATED DRIED YEAST

Date 22/07/2003

# IOC 18-2007

**Codex approved.**

**Variety / Strain : *Saccharomyces cerevisiae* Killer  
(former *Bayanus*).**

### Description :

Yeast IOC 18-2007 is particularly suited to :

- Fermentation in bottle
- Fermentation at low temperature
- Restarting stuck fermentation

This yeast strain produces high quality wines, preserving both the grape variety and terroir.

Renowned for the production of sparkling wine by the traditional method, this yeast is also valued for the production of still wine worldwide. It copes well with difficult fermentation conditions (low pH and temperature ) facilitating a complete utilisation of sugar without undesirable secondary compounds.

### Characteristics :

- High alcohol conversion, 16 g of sugar produces 1% of alcohol
- Low production of volatile acid
- High resistance to alcohol (over 15% vol)
- Contains active killer factor
- Good production of glycerol (6g/L)
- Resistance to sulphur dioxide
- Very low production of sulphur dioxide
- Very low foam formation
- Controlled, regular fermentation across the range 10 to 30 degrees C
- Viable yeast > 20 million cells/g
- Purity – less than 10 wild yeast per million cells

### Dose rate :

Normal vinification white wine 10 to 20 g/hL  
Normal vinification red wine 20 to 25 g/hL  
Restarting stuck fermentations 10 to 20 g/hL prepared as culture  
Fermentation in bottle 10 to 20 g/hL prepared as a culture

### Rehydration :

Normal vinification – add the dried yeast to ten times their volume of water (35 to 40 degrees C) containing approximately 50 g/L sugar.

Alternatively, blend one third must (prior to sulphur dioxide addition) with two thirds water (at the above temperature) mix for 20 to 25 minutes. Mix this yeast suspension with the remaining must via a remontage.

Re-starting stuck fermentation and fermentation in bottle - this protocol is described separately.

### Packaging and shelf life :

500 g packed in a laminated aluminium polyethylene sachet

Store in a dry, odour-free environment at a temperature below 15 degrees C.

Once opened the contents should be used immediately.

Use by the best before date stamped on the packaging.

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