

# IOC BE THIOLS

## DRY ACTIVE YEAST

### Controlling sulphite contents for wines rich in fruity thiols



#### ↓ OENOLOGICAL APPLICATIONS

**IOC BE THIOLS** is the result of an innovative yeast-selection technology which truly brings out fruity thiols (in citrus and exotic fruits) in white or rosé wines without being able to form SO<sub>2</sub>. In addition, it helps reduce the formation of ethanal, a molecule which strongly compounds sulphites.

All of these characteristics make **IOC BE THIOLS** an exceptional tool for producing healthy, clear, thiolated wines, while at the same time keeping sulphite contents at their lowest level.

#### ↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Resistance to alcohol: 15% vol
- Nitrogen requirements: moderate.
- Ensures regular fermentations between 13°C and 25°C.
- Optimum conditions for expressing fruity thiols: Must clarification: 20-80 NTU; must pH >3.2; Fermentation temperature: 15-18°C.
- Latency phase: short.
- Fermentation rate: very rapid.
- Production of glycerol: low.
- Production of volatile acidity: low.
- Production of SO<sub>2</sub>: almost none.
- Production of H<sub>2</sub>S: almost none.
- Production of ethanal: very low.
- Production of froth: low.

#### ↓ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10 billion cells/g.
- Microbiological purity: less than 10 wild yeasts per million cells.

#### ↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- Quantity to use: 20 to 30 g/100L of wine must.
- Rehydrate in 10 times its own weight of water at 37°C. The product should not be rehydrated directly in the must. It is essential to rehydrate the yeast in a clean container.
- Stir gently and then leave to rest for 20 minutes.
- If necessary, acclimatise the yeast culture to the temperature of the wine must by incorporating the must gradually. The difference in temperature between the must being inoculated and the rehydration medium must never be greater than 10°C.
- Total rehydration time must never exceed 45 minutes.
- Where conditions are difficult, rehydrate in the help of ACTIPROTECT +.

#### ↓ PACKAGING AND STORAGE

- 500g vacuum-packed bag in aluminium-laminated polyethylene.
- Store in a cool dry place. Once opened, the product must be used quickly.

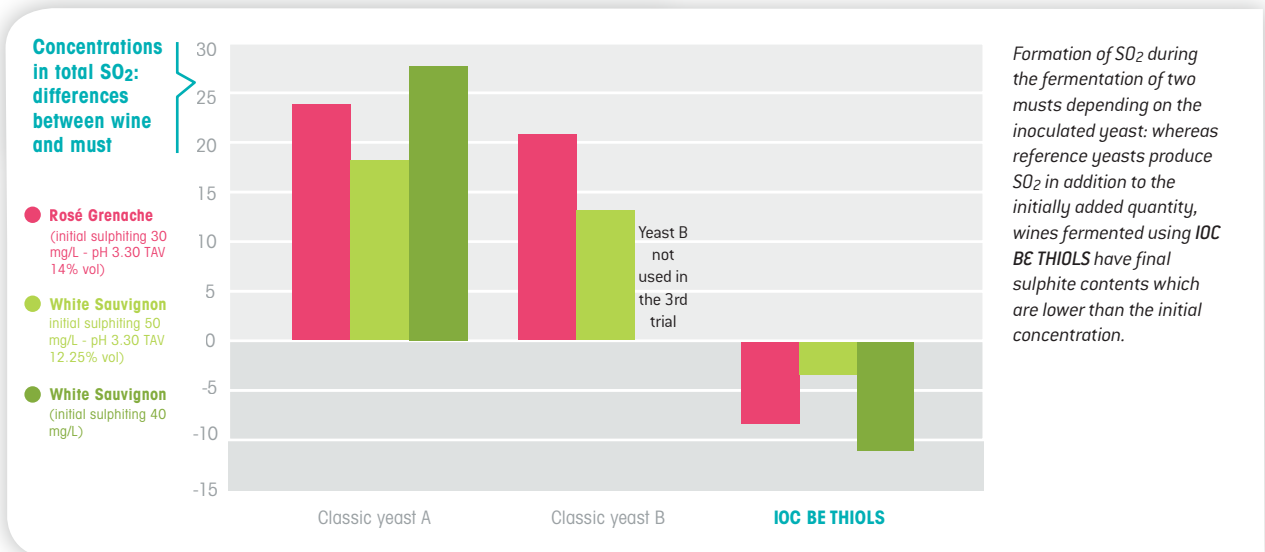
**IOC**  
**BE** LOW SO<sub>2</sub> SOLUTIONS  
**THIOLS**

**The natural way to limit sulphites in thiolated wines**

➤ **THE SELECTIVE AND PURE WAY TO BRING OUT FRUITY THIOLS**

In line with IOC Révélation Thiols yeast, the globally recognized benchmark for selectively bringing out fruity thiols, **IOC BE THIOLS**, enhances 3MH potential (generally associated with grapefruit and contributing to notes of pineapple) without excessive plant-based notes.

The purity of this fruity expression is enhanced by **IOC BE THIOLS'** inability to produce negative sulphurous substances, true aromatic masks. Whereas most yeasts can accumulate sulphites from sulphates –in more or less significant quantities depending on strains and fermentation conditions–, **IOC BE THIOLS** does not have this capacity.





➤ **CONTROLLING ETHANAL IS A PREREQUISITE FOR CONTROLLING SULPHITES IN WINES**

Most yeasts can liberate variable quantities of ethanal in wines. In particular (but not exclusively), formation can be in reaction to pre-fermentation additions of sulphites in the must.

Ethanal is the main combiner of SO<sub>2</sub> in wines, which often leads to increasing doses to have a sufficient concentration of free SO<sub>2</sub>, but at the expense of a much higher overall SO<sub>2</sub> content.

On account of its hereditary characteristics, **IOC BE THIOLS** cannot produce high levels of ethanal which limits sulphiting operations, consequently boosting their optimisation.

Along with strategies and tools developed by IOC to control oxidation and microbiological contaminations -whether this be during pre-fermentation, fermentation or élevage stages- **IOC BE THIOLS** is a powerful lever for reducing SO<sub>2</sub> concentrations.

Yeast selected in collaboration with  **INRA** SCIENCE & IMPACT  **SupAgro** Montpellier