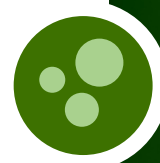


# VIN-O-FERM® KY



## KILLER YEAST FOR WINE PRODUCTION

### APPLICATION

This *Saccharomyces cerevisiae* (ex. *bayanus*) fructophilic yeast has been specially selected as a starter yeast for the first or the second fermentation. It is well adapted for restarting stuck fermentations or for reinoculation of sluggish fermentations. It ensures fast and complete fermentation of sugars. **VIN-O-FERM® KY** ensures a fast and complete fermentation with good alcohol production. It develops aromas typical of the variety with fruit-based notes and it respects grape variety specificity.

### OENOLOGICAL PROPERTIES

- Fermentation temperature: 15 - 25°C
- Nitrogen requirement: low
- Alcohol tolerance: up to 18 % vol.
- SO<sub>2</sub> production: average
- Fermentation speed: fast
- Foam production: low
- Volatile acid production: < 0.14 g/L
- Glycerol production: high
- Killer type: yes
- SO<sub>2</sub> resistance: good

### CHEMICAL AND MICROBIOLOGICAL PROPERTIES

• Moisture %	< 8	• Acetic acid bacteria CFU/g	< 10 <sup>4</sup>
• Total viable cells CFU/g	> 10 <sup>10</sup>	• Coliforms CFU/g	< 10 <sup>2</sup>
• Total other yeast CFU/g	< 10 <sup>5</sup>	• E. coli 1 g	absent
• Total mold CFU/g	< 10 <sup>3</sup>	• Salmonella 25 g	absent
• Lactic acid bacteria CFU/g	< 10 <sup>5</sup>	• Staphylococci 1 g	absent

### DOSAGE INSTRUCTIONS

Dosage 15 - 25 g/hl, a lower dosage will diminish its fermentative characteristics. In case of the second yeast addition use 30 - 50 g/hl to restart the fermentation. Rehydrate 500 gram **VIN-O-FERM®** yeast in 3.5 liter water or 1.5 liter must. Avoid a temperature difference of 10 °C between the hydrated yeast and the must and hydrate for at least 15 minutes but not more than 45 **minutes**. We recommend using **NATUSTART™ B** or **NATUSTART™ BCW**.

### STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 15 °C in a dry place free from offensive odours. All **VIN-O-FERM®** yeast products are vacuum-packed and are available in 100 and 500 gram alum-foil packages and also in 10 kg alum-foil bags. The yeast can be used for up to 3 years after the date of production.

### QUALITY ASPECTS

Yeast selected by OenoBioTech and controlled by the Microflora laboratory at the ISVV of the University of Bordeaux which includes inter-delta sequence (DNA fingerprint) ensuring that each lot of consists of the pure original strain. **VIN-O-FERM®** yeast products are non-GMO and are conform to the specification of the oenological CODEX.