

IOC BAYANUS

DRY ACTIVE YEAST

Strain: *Saccharomyces cerevisiae*. (ex. *Bayanus*).

↓ OENOLOGICAL APPLICATIONS

IOC BAYANUS strain is recommended for the vinification of white, rosé and light red wines.

IOC BAYANUS is highly resistant to high alcohol levels. It provides a steady, full fermentation without adding any special aromatic characteristics to the wine.

↓ OENOLOGICALS CHARACTERISTICS

- Alcohol yield: 16,5 g/L of sugar for 1 % alcohol (depending on temperature).
- Resistance to alcohol: > 15 % vol.
- Very low production of SO₂ and sulphurous components.
- Very low production of volatile acidity.
- Very low formation of scum.
- Low production of higher alcohols.

↓ DOSE RATE

- White and rosé wines: 10 to 20 g/hL of must.
- Red wines: 20 to 25 g/hL of must.

↓ REHYDRATATION

Rehydrate in 10 times its weight in water at 37°C. Directly rehydrating in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

- Stir gently then leave to settle for 20 minutes.
- If necessary, acclimatise the yeast starter to the must temperature by progressively adding must. the temperature difference between the must to inoculate and the rehydration medium should never exceed 10°C.
- Total rehydration time must not exceed 45 minutes.
- In difficult conditions, carry out the rehydration in the presence of ACTIPROTECT +.

↓ PACKAGING AND STORAGE

- 500 g vacuum packed polyethylene aluminium laminate sachets.

The optimum date for using **IOC BAYANUS** in its original packaging is shown on the label.

Keep in the original packaging at a temperature between 5 and 15 °C.