

Pure Fermentation LALVIN® DV 10

Saccharomyces Bayanus

LALVIN DV 10 yeast is a specially selected dry active yeast strain of *saccharomyces bayanus*, which is used very reliably for the fermentation of white wine must and basic wine for sparkling wine. LALVIN DV 10 yeast leads to relatively neutral sparkling wine with good balance between fruit and elegance.

The specific advantages of LALVIN DV 10 yeast, particularly beneficial for sparkling wine production:

- Particularly suitable for the second fermentation due to good alcohol tolerance
- Low nutrient requirements
- Rapid start of fermentation and main fermentation
- Low formation of undesirable fermentation by-products
- Good flocculation properties

Application

As a basic rule, musts and basic wine for sparkling wine should be inoculated with LALVIN DV 10 yeast as early as possible. Fermentation problems are reliably prevented with the following dosage.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
Must and sparkling wine	1.6 – 2.5 (20 – 30)	2.5 – 3.3 (30 – 40)

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the batch size etc. For large batches, adequate cooling must be ensured.

LALVIN DV 10 yeast is best stirred into a 10:1 must/water mixture at 86 – 95 °F (30 – 35 °C), stirred again after approximately 20 minutes and added to the must.

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 1.7 lb/1,000 gal (20 g/hl) SIHA Fermentation Salt yeast nutrient.

Under these conditions, it is beneficial to accustom the yeast to the fermentation conditions. This is best achieved by adding the quantity of yeast required for the total quantity of wine to approximately 10% of the total product to be fermented and fermenting until approximately half the sugar present is used up. This mixture is then added to the remaining 90% of the wine for final fermentation. Yeasts adapted in this way usually start fermenting more quickly and have a lower tendency to die off than if they are added directly to the total quantity.

Product Characteristics

Through selection over several years, we were able to increase the alcohol tolerance of the LALVIN DV 10 yeast during fermentation. This positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality. LALVIN DV 10 yeast is a relatively neutral fermentation yeast with good balance between fruit and elegance.

LALVIN DV 10 yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN DV 10 yeast generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

LALVIN DV 10 yeast can produce up to 16% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/59 kcal (130 kcal) of heat is released.

Safety

No safety information has to be provided for LALVIN DV 10 yeast, since the product is used directly for food production. There are no known risks to humans or the environment during storage, handling and transport of the product.

Storage

LALVIN DV 10 yeast is packed in airtight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN DV 10 yeast can be stored for four years at 39 to 50 °F (4 – 10 °C). Short-term storage at 68 °F (20 °C) is acceptable.

Once a package has been opened, it should be used up as soon as possible.

Delivery Information

LALVIN DV 10 yeast is sold under article no. 93.316 and is available in the following package sizes:

1.1 lb (500 g)	aluminum sandwich foil block pack
20 x 1.1 lb (500 g)	aluminum sandwich foil block pack in carton

Certified Quality

During the production process, LALVIN DV 10 yeast is continuously monitored to ensure consistently high quality.

These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

LALVIN DV 10 yeast conforms to the purity regulations of the International OIV Code for wine treatment products and to the regulations of the German Wine Ordinance. Please pay attention to the national laws.

LALVIN® is a registered trademark of Lallemand Inc.

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