

Pure Fermentation
LALVIN® QA 23 YSEO

Saccharomyces Bayanus – Based on the Yeast Security & Sensory Optimization Process (YSEO)

LALVIN QA 23 YSEO yeast is a specially selected dry active yeast that is used for the fermentation of fresh, fruity white wine. The special advantages of the YSEO production process are consistently positive results in terms of sensory wine properties (freshness, green apple) and enhanced purity of wine aromas. LALVIN QA 23 YSEO yeast is particularly suitable for Muscat varieties, Müller-Thurgau and Gutedel.

The specific advantages of LALVIN QA 23 YSEO yeast:

- Low nutrient requirements
- Very good cold fermentation characteristics
- Rapid start of fermentation and main fermentation

Under difficult conditions:

- Reliable sensory improvement
- Enhanced purity of wine aromas

Application

As a basic rule, musts should be inoculated with LALVIN QA 23 YSEO yeast as early as possible. Longer maceration time favors uncontrolled multiplication of wild yeasts and undesirable bacteria. 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
White wine must	1.2 – 1.6 (15 – 20)	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 QA 23 YSEO yeast is best stirred into a 10:1 must/water mixture at 95 – 104 °F (35 – 40 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 57.2 – 64.4 °F (14 – 18 °C). The minimum starting temperature is 55.4 °F (13 °C). The fermentation temperature should not exceed 86 °F (30 °C). Lower temperatures generally require higher dosage.

Product Characteristics

The YSEO production process is a new dry active yeast production technique. LALVIN QA 23 YSEO yeast offers enhanced yeast management and improved yeast nutrients and is produced based on a more specific yeast strain. The improved production process leads to consistently positive results in terms of sensory characteristics (freshness, green apple), reduced off-flavors and increased fruitiness of the wines, particularly for problematical fermentation (fermentation under difficult conditions).

Through selection over several years, we were able to minimize the nutrient requirements of the LALVIN QA 23 YSEO yeast during fermentation. This characteristic is particularly suitable for musts with low nutrient content. LALVIN QA 23 YSEO yeast supports fruity wine types with apple and lemon flavors.

LALVIN QA 23 YSEO yeast shows an advantageous fermentation curve with high final degree of fermentation.

LALVIN QA 23 YSEO yeast can produce up to 14% 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 QA 23 YSEO 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 QA 23 YSEO 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 QA 23 YSEO 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 QA 23 YSEO yeast is sold under article no. 93.330 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 QA 23 YSEO 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 QA 23 YSEO 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.

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