

## Pure Fermentation LALVIN® EC 1118

### *Saccharomyces Bayanus*

LALVIN EC 1118 yeast is a specially selected dry active yeast strain of *saccharomyces bayanus*, which is used very reliably for the fermentation of white must and wine. In still wine, LALVIN EC 1118 yeast reinforces lemon flavors; in sparkling wine it tends to form green apple flavor or vegetative nuances. Particularly suitable grape varieties are Chardonnay, Pinot Blanc and light Pinot Gris.

The specific advantages of LALVIN EC 1118 yeast:

- Specially developed for the fermentation of base wine for sparkling wine
- Good activity over a wide temperature range
- Rapid pre- and full fermentation
- Low formation of undesirable fermentation by-products
- Good sedimentation behavior
- Low nutrient requirements

#### Application

As a basic rule, basic wine for sparkling wine should be inoculated with LALVIN EC 1118 yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired 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
Sparkling wine production	1.6 – 2.5 (20 – 30)	2.5 – 3.3 (30 – 40)
Must	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 container size etc. Ensure that large containers are adequately cooled.

LALVIN EC 1118 yeast should be stirred into 10:1 must/water mixture at 86 – 95 °F (30 – 35 °C), stirred again after approximately 20 minutes and then added to the must or wine.

The optimum fermentation temperature is between 57.2 and 64.4 °F (14 – 18 °C). The minimum starting temperature is 53.6 °F (12 °C). The fermentation temperature should not exceed 86 °F (30 °C). Lower temperatures generally require higher dosage.

The addition of 0.005 lb SIHA® Vitamin B<sub>1</sub> 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 in difficult must, we recommend adding an additional dose of 1.7 – 2.5 lb/1,000 gal (20 – 30 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

Selection over several years enabled us to increase the fermentation activity of LALVIN EC 1118 yeast even under very adverse conditions and at the same time to reduce its nutrient requirements. Increased β-glucosidase activity leads to release of bound terpenes, which increase the fruity character. LALVIN EC 1118 yeast is a classic Champagne yeast with high autolysis stability.

LALVIN EC 1118 yeast has an advantageous fermentation curve with a high final degree of fermentation. Wild yeast and undesired bacteria are suppressed. LALVIN EC 1118 yeast does not generate undesired fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester.

LALVIN EC 1118 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 specifications are required for LALVIN EC 1118 yeast as this product is used directly for food production. Storing, handling, and transporting this product do not create health or environmental hazards.

## Storage

LALVIN EC 1118 yeast is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

In undamaged packaging, LALVIN EC 1118 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 EC 1118 yeast is sold under article no. 93.303 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

LALVIN EC 1118 yeast is inspected regularly during the production process to ensure uniformly high product quality.

These inspections include technical function criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls are carried out immediately prior to and during final packaging.

LALVIN EC 1118 yeast meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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