

## Pure Fermentation SIHA® Active Yeast 2

### *Saccharomyces Cerevisiae*, D4 Strain

SIHA Active Yeast 2 is a pure, highly active dry yeast concentrate of natural wine yeast from top locations in Rhine-Hessen. This dry active yeast ensures rapid pre-fermentation and safe full fermentation even under adverse conditions. It is therefore also suitable for fermenting musts, mashes and re-diluted fruit juice concentrates.

The specific advantages of SIHA Active Yeast 2:

- Very rapid pre-fermentation and reliable full fermentation over a wide temperature range
- Quickly displaces wild yeasts and bacteria, prevents undesirable fermentation by-products
- Results in aromatic wines with pronounced character (clear type and location bouquet)
- Easily suspended through stirring = straightforward application
- Low foaming
- Low nutrient requirement profile

#### Application

As a basic rule, musts and mashes should be inoculated with SIHA Active Yeast 2 as early as possible. Longer storage times promote uncontrolled propagation of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage.

The quantities in the table are guide values and should be adjusted to the individual conditions ('health' of the grapes or fruit, temperature, container size etc.).

The fermentation range is between 62.6 °F (17 °C) and 82.4 °F (28 °C). The optimum fermentation temperature is 62.6 – 71.6 °F (17 – 22 °C). Ensure that large containers are adequately cooled.

SIHA Active Yeast 2 is best stirred into 10 times the amount of a fifty-fifty must-water mixture at 77 – 86 °F (25 – 30 °C), stirred again after approximately 10 minutes and added to the must. Mixing is not necessary if the must is pumped onto the yeast mixture.

For mashes, the yeast should be added directly into the container prior to filling in order to ensure uniform distribution during pumping.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
Grape must red	0.8 – 1.3 (10 – 15)	0.8 – 1.7 (10 – 20)
Grape must white	0.8 – 1.3 (10 – 15)	0.8 – 1.7 (10 – 20)
Apple must	0.8 – 1.3 (10 – 15)	0.8 – 1.7 (10 – 20)
Fruit must	0.8 – 1.3 (10 – 15)	1.3 – 1.7 (15 – 20)
Mashes	0.8 – 1.7 (10 – 20)	1.3 – 2 (15 – 25)

The addition of 0.005 lb SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid per 1,000 gal (600 mg per 1.000 l) creates even better propagation, fermentation and metabolic conditions.

For final fermentation of stuck wines and safe fermentation under difficult 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 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

The yeast strain selected for SIHA Active Yeast 2 results in particularly fruity wines. It is characterized by clean metabolism and creates hardly any undesirable fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or esters. This prevents the taste being impaired by fermentation-related undesirable nuances. The character of the wines clearly emerges in an aromatic type and location bouquet.

Further selection aims were high fermentation activity and vitality, as well as low nutrient requirements. SIHA Active Yeast 2 shows an advantageous fermentation curve with high final attenuation. Wild yeasts and undesirable bacteria are suppressed.

The yeast can produce up to 15% 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.

The proportion of contaminating germs is exceptionally small. No beverage-contaminating microorganisms are present.

SIHA Active Yeast 2 is continuously monitored for compliance with the cultivation parameters in all main wine-growing countries of the world. Its positive characteristics are continuously reinforced and secured through further selection.

## Safety

No safety information has to be provided for SIHA Active Yeast 2, 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.

Additional Notes: Water hazard classification = 0

## Storage

SIHA Active Yeast 2 is packed in airtight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

SIHA Active Yeast 2 can be stored in intact packaging at 35.6 – 39.2 °F (2 – 4 °C) for approx. four years. 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

SIHA Active Yeast 2 is sold under article no. 93.020 and is available in the following package sizes:

500 g (1.1 lb)	aluminum sandwich foil block packages
20 x 500 g (1.1 lb)	aluminum sandwich foil block packages in cardboard box

## Certified Quality

During the production process, SIHA Active Yeast 2 is constantly 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 and during final packaging.

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