

Pure Fermentation

LALVIN® V 1116

Saccharomyces Cerevisiae

LALVIN V 1116 yeast is a specially selected universal dry active yeast that is used for the fermentation of difficult musts and stuck wines. It is suitable for both white and red grape varieties. Fruit wines can also be fermented well and fast.

The specific advantages of LALVIN V 1116 yeast:

- Low nutrient requirements
- Good cold fermentation characteristics
- Quickly displaces wild yeasts and bacteria thanks to "killer characteristics"
- Reliable and consistent fermentation performance, even with high sugar concentration
- Rapid start of fermentation and main fermentation
- Low formation of undesirable fermentation by-products

Application

As a basic rule, musts should be inoculated with LALVIN V 1116 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
White wine	1.2 – 1.6 (15 – 20)	2.5 – 3.3 (30 – 40)
Red wine	0.8 – 1.6 (10 – 20)	2.1. – 2.9 (25 – 35)
If fermentation has stopped		2.5 – 4.2 (30 – 50)

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 V 1116 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 59 and 77 °F (15 – 25 °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.

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 final fermentation of stuck wines, we recommend adding an additional dose of 1.7 lb/1,000 gal (20 g/hl) SIHA PROFERM™ Plus combined 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 minimize the nutrient requirements of the LALVIN V 1116 yeast during fermentation. This characteristic is particularly suitable for musts with low nutrient content. This yeast is also very suitable for producing fruit wines and musts with high sugar content. This very positive yeast quality is continuously reinforced and secured through further selection.

LALVIN V 1116 yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN V 1116 yeast generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

LALVIN V 1116 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 V 1116 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 V 1116 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 V 1116 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 V 1116 yeast is sold under article no. 93.300 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 V 1116 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 V 1116 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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