

Pure Fermentation uvaferm® BDX YSEO

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

uvaferm BDX YSEO yeast is a specially selected dry active yeast, which is particularly beneficial for the fermentation of red wine must and red wine mash. The special advantages of the YSEO production process include improved final fermentation, reduced formation of sulphur compounds and to some extent reduced formation of volatile acid. uvaferm BDX YSEO yeast is very suitable for spicy, deep red wines (Dornfelder, Cabernet Sauvignon, Cabernet Franc, Merlot).

The specific advantages of uvaferm BDX YSEO yeast:

- Increased extraction of polyphenols
- Good color extraction with balanced tannin structure
- Under difficult conditions:
- Excellent full fermentation capability
- Reduced formation of S compounds and volatile acid

Application

As a basic rule, musts should be inoculated with uvaferm BDX 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
Red wine mash	1.2 – 2.1 (15 – 25)	2.5 – 3.3 (30 – 40)
Red wine must	1.2 – 1.6 (15 – 20)	2.5 – 2.9 (30 – 35)

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.

uvaferm BDX 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 75.2 – 82.4 °F (24 – 28 °C). The minimum starting temperature is 64.4 °F (18 °C). uvaferm BDX YSEO yeast should only be added to heated must or mash after recooling or rather cooling to 68 °F (20 °C).

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient fermentation aid per 1,000 gal (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For final fermentation of stucked wines, we recommend adding an additional dose of 0.8 lb/1,000 gal (10 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

The YSEO production process is a new dry active yeast production technique. uvaferm BDX YSEO yeast offers enhanced fermentation control, yeast nutrient dosage and drying and is produced based on a more specific yeast strain. Particularly for problematic fermentation (fermentation under difficult conditions), the improved production process leads to a higher final degree of fermentation and reduced formation of sulphur compounds and volatile acid.

Wines fermented with uvaferm BDX YSEO yeast have a distinct bouquet that is typical for their variety and a balanced tannin structure. Selection over several years enabled us to increase the extraction of polyphenols and therefore the color yield. Increased glycerin formation increases the "mouthfeel" and gives the wine volume.

uvaferm BDX YSEO 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 uvaferm BDX 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

uvaferm BDX YSEO yeast is packed in air-tight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, uvaferm BDX 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

uvaferm BDX YSEO yeast is sold under article no. 93.211 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, uvaferm BDX 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.

uvaferm BDX 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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