

## Pure Fermentation

### uvaferm® PM

### *Saccharomyces Bayanus*

uvaferm PM yeast is a specially selected dry active yeast strain of *saccharomyces bayanus*, which is used very reliably for the fermentation of basic wine for white sparkling wine. uvaferm PM yeast leads to relatively neutral sparkling wine with good balance between fruit and elegance.

The specific advantages of uvaferm PM yeast, particularly beneficial for sparkling wine production:

- Specially developed for the fermentation of basic wine for sparkling wine
- Selected over several years for reliable and uniform fermentation performance
- Rapid start of fermentation and main fermentation
- Low formation of undesirable fermentation by-products
- Good flocculation properties

#### Application

As a basic rule, basic wine for sparkling wine should be inoculated with uvaferm PM yeast as early as possible. 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	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 batch size etc. For large batches, adequate cooling must be ensured.

uvaferm PM yeast is best stirred into a 10:1 must/water mixture at 95 – 104 °F (35 – 40 °C), stirred again after approximately 20 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 77 °F (25 °C). Lower temperatures generally require higher dosage.

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 multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 0.4 – 0.8 lb/1,000 gal (5 – 10 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

Through selection over several years we were able to increase the alcohol tolerance of the uvaferm PM yeast during fermentation. Further aims of the development work were high fermentation activity and vitality. uvaferm PM yeast is a reliable fermentation yeast with good agglomeration characteristics and therefore good sedimentation capability. It is a classic Champagne yeast with distinct yeasty/nutty aroma.

uvaferm PM yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm PM yeast generates no undesirable fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

uvaferm PM 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 PM 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 PM 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 PM 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 PM yeast is sold under article no. 93.204 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 PM 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 PM 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.

*uvaferm® is a registered trademark of Lallemand Inc.*

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