

Pure Fermentation LALVIN® 71 B YSEO

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

LALVIN 71 B 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 are significantly improved organoleptic wine characteristics.

LALVIN 71B YSEO yeast is particularly suitable for light and spicy Primeur-type red wines (Trollinger, Pinot Meunier).

The specific advantages of LALVIN 71 B YSEO yeast:

- Breakdown of up to 15% of the malic acid contained in the must
- Rapid pre- and full fermentation

Under difficult conditions: Improves the organoleptic impression of wines

Application

As a basic rule, musts should be inoculated with LALVIN 71 B 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 fermentation conditions |
| 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.

LALVIN 71 B 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 71.6 – 82.4 °F (22 – 28 °C), the minimum starting temperature is 60.8 °F (16 °C). LALVIN 71 B 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 per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 1.3 lb/1,000 gal (15 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

The YSEO production process is a new dry active yeast production technique. LALVIN 71 B YSEO yeast offers enhanced fermentation control and drying and is produced based on a more specific yeast strain. This improved production process leads to optimized sensory characteristics, particularly for problematic fermentation (fermentation under difficult conditions).

Wines fermented with LALVIN 71 B YSEO yeast are characterized by velvety fruitiness. Even neutral grape varieties developed a distinctive fruit flavor.

Selection over several years enabled us to reduce the malic acid contained in the must by up to 15%, depending on the fermentation temperature.

LALVIN 71 B YSEO 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. 247kJ (546 kJ)/ 59 kcal (130 kcal) of heat is released.



Safety

No safety information has to be provided for LALVIN 71 B 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.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

LALVIN 71 B YSEO 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 71 B 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

LALVIN 71 B YSEO yeast is sold under article no. 93.306 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 71 B 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.

LALVIN 71 B 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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12-2016

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