

# VIN-O-FERM® BIO



## YEAST FOR THE PRODUCTION OF BIO WINE

### APPLICATION

This *Saccharomyces cerevisiae* (ex. *cerevisiae*) yeast has been selected for the production of BIO wines. It meets the conditions for organic yeast as required by EU regulations (848/2018 & 2019/934) and also meets the American regulation (NOP) for organic wine production. **VIN-O-FERM® BIO** is characterized by its good performance and reliability thus allowing a wide range of applications. Its aroma profile is neutral, and it respects the varietal characteristics.

### OENOLOGICAL PROPERTIES

- Fermentation temperature: 14 - 18°C
- Nitrogen requirement: average
- Alcohol tolerance: up to 16 % vol.
- Fermentation speed: medium to fast
- Foam production: low
- Volatile acid production: < 0.10 g/L
- Glycerol production: average
- Killer type: no

### CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- |                        |                            |                        |                           |
|------------------------|----------------------------|------------------------|---------------------------|
| • Moisture             | < 8 %                      | • Acetic acid bacteria | < 1.10 <sup>4</sup> CFU/g |
| • Total viable cells   | < 1.10 <sup>10</sup> CFU/g | • Coliforms            | < 1.10 <sup>2</sup> CFU/g |
| • Total other yeast    | < 1.10 <sup>5</sup> CFU/g  | • E. coli              | absent in 1 g             |
| • Total mold           | < 1.10 <sup>3</sup> CFU/g  | • Salmonella           | absent in 25 g            |
| • Lactic acid bacteria | < 1.10 <sup>5</sup> CFU/g  | • Staphylococci        | absent in 1 g             |

### DOSAGE INSTRUCTIONS

Dosage 20 - 30 g/hl, a lower dosage will diminish its fermentative characteristics. In case of the second yeast addition use 30 - 50 g/hl to restart the fermentation. Rehydrate 500 gram **VIN-O-FERM®** yeast in 3.5 liter water or 1.5 liter must. Avoid a temperature difference of 10°C between the hydrated yeast and the must and hydrate for at least 15 minutes but not more than 45 minutes.

We recommend using **NATUSTART® GLH** or **NATUSTART® CW**.

### STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 15°C in a dry place free from offensive odours. All **VIN-O-FERM®** yeast products are vacuum-packed and are available in 100 and 500 gram alum-foil packages and also in 10 kg alum-foil bags. The yeast can be used for up to 3 years after the date of production.

### QUALITY ASPECTS

Yeast selected by OenoBioTech and controlled by the Microflora laboratory at the ISVV of the University of Bordeaux which includes inter-delta sequence (DNA fingerprint) ensuring that each lot of consists of the pure original strain. **VIN-O-FERM®** yeast products are non-GMO and are conform to the specification of the oenological CODEX.

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