

# MYCOFERM B22

*Saccharomyces cerevisiae var. bayanus*



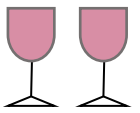


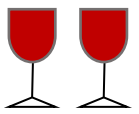
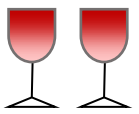





## Product Description

**MYCOFERM B22** (*Saccharomyces cerevisiae var. bayanus*) is a vigorous yeast with high resistance against low temperature, fructophilic and it has low nutrient required; this strain exalts the aromatic characteristics of grapevines and it is recommended for regular fermentation and, more, for stuck of fermentation.

## Applications

**MYCOFERM B22** is a strong yeast with excellent characteristics, which can be exploited in different enological conditions. It can be used also in stuck of fermentation and, because of its alcohologenous power, in second fermentations and after addition of fresh juice.

				
<b>Fresh white fruity young</b>	<b>Varietal white typical</b>	<b>Rosé young and fresh</b>	<b>Sparkling base</b>	<b>Refermentation</b>
				
<b>Varietal Red, fresh and young</b>	<b>Carbonic maceration</b>	<b>Mature complex red wines</b>	<b>Raisin Wine</b>	<b>Stucks of fermentation</b>



EVER, thanks to the integrated system for the yeast chain management, starting from the selection of strains done directly in vineyards and wineries, through their characterization (both identity and technological), the incorporation and preservation of them in our exclusive bank of strains, the management of the production of the dried yeast, the strict qualitative control (genetic, microbial, technologic and organoleptic), the proper packing and the storage at controlled temperature, the disclosing of correct procedures of rehydration, reactivation and nutrition, CONTRIBUTES TO THE ACHIVEMENT OF YOUR OENOLOGICAL TARGETS!



## Y-TEAM TECHNICAL SPECIFICATIONS

### Physical characteristics

Dry substance 93-96 %

### Fermentative characteristics\*

Max Alcohol yield : 16,6 % vol.  
 H<sub>2</sub>S production: low  
 POF character: POF -  
 Fructophilic character: Fructophilic  
 Cryophilic character: Cryophilic

\*data obtained in lab with standard conditions.

### Microbial characteristics

Viable cells	20 <sup>10</sup> cfu/g (Average value)
Non Saccharomyces species	< 10 <sup>5</sup> cfu/g
Moulds	< 10 <sup>3</sup> cfu/g
Lactic bacteria	< 10 <sup>5</sup> cfu/g
Acetic bacteria	< 10 <sup>4</sup> cfu/g
Salmonella	absent 25 g
Escherichia	absent 1 g
Staphylococcus	absent 1 g
Coliform	< 10 <sup>2</sup> cfu/g
Listeria	< 10 <sup>2</sup> cfu/g

### Keeping quality

Y-TEAM control protocol permits to guarantee at least 75% of the original cells viability at expiry date.

### Nutritional strategy

The strain doesn't need doesn't have benefit with medium-high nitrogen nutrition, it is recommended a strategy that privileges the organic supply, preferring **CREAFERM**.  
 The production of H<sub>2</sub>S is constantly low.

### PREPARATION AND DOSAGE

15-20 g/hl with normal conditions; in critical conditions is recommended to augment the dosage up to double it.

MODE OF USE: add 1kg of yeast into 20L bucket of chlorine-free water at 35-38 °C, gently stirring the solution for 10 minutes. Wait other 10 minutes before adding to the mass to be fermented. Avoid differences in temperature greater than 10 °C between the biomass and the juice. For a better expression of the yeast, apply the MYCOSTART PROTOCOL by the use of MYCOSTARTER or MYCOSTARTER PLUS ([www.ever.it/it/advertising.html](http://www.ever.it/it/advertising.html) "EFFETTO MYCOSTARTER")

### PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500 g and 10 Kg. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used ASAP.

**This product is not considered dangerous therefore a material safety data sheet is not necessary**