

MYCOFERM PRO CRIO SP











Saccharomyces cerevisiae var. bayanus

Product description

MYCOFERM PRO CRIO SP is a *Saccharomyces cerevisiae var. bayanus*, cryophilic and very vigorous. It is ideal for both first and second fermentation for sparkling wines, where it brings finesse and elegance: it is recommended as a solution for stuck -or slow- fermentations.

Applications

MYCOFERM PRO CRIO SP is characterized by high yield of sugar/alcohol, by short latency phase and by fast fermentations, even in critical conditions. This strain is strongly recommended for white wines and, moreover, for those fermentations done at low temperature with high alcoholic potential.

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



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: 17,00% vol.
 H₂S production: low
 POF character: POF -
 Fructophilic character: Medium fructophilic
 Cryophilic character: cryophilic

*data obtained in lab with standard conditions.

Microbial characteristics

Viable cells 20¹⁰ cfu/g (Average value)
 Non-Saccharomyces species <10⁵ cfu/g
 Moulds <10³ cfu/g
 Lactic bacteria <10⁵ cfu/g
 Acetic bacteria <10⁴ cfu/g
 Salmonella absent 25 g
 Escherichia absent 1 g
 Staphylococcus absent 1 g
 Coliform <10² cfu/g
 Listeria <10² 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 needs a low nitrogen nutrition. It is recommended a nutritional strategy that privilege the organic supply, preferring **CREAFERM**.
 Production of H₂S is low also at low addition of FAN.

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 "EFFETTO MYCOSTARTER")

PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500g 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 as soon as possible.

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