MYCOFERM CRU 31

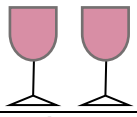
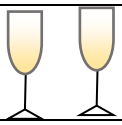
Saccharomyces cerevisae var. bayanus

Product Description

MYCOFERM CRU 31 is a *Saccharomyces cerevisiae var. bayanus*, vigorous, alcoholigenous and fructophilic, it is able to ferment very clean juices and at low temperature. It is recommended for great white wines, youngs and for aging. The high production of polysaccharides and the balanced intake of floral and fruity aromas (citrus and tropical fruits), give to the wine great harmony and pleasantness during the tasting.

Applications

MYCOFERM CRU 31 is able to ferment in critical conditions, i.e. clear juices, at low temperature and in vinification in reduction; in these conditions, production of floral, fruity aromas increases, as well as the production of polysaccharides, giving to the wines important contribution on aromatic balancing and on their stability.

				
Fresh white fruity young	***Varietal white typical***	***Rosé young and fresh***	***Sparkling base***	***Refermentation***

				
Varietal Red, fresh and young	***Carbonic maceration***	***Mature complex red wines***	***Raisin Wine***	***Stucks of fermetation***



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 for 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.

SGS Azienda con Sistema di Gestione della Qualità certificato ISO 9001:2008 - certificato N. IT06/0451

EVER srl - Via Pacinotti, 37 - Pramaggiore (VE) Italy - Tel. +39 0421 200455 - info@everintec.it - www.everintec.it

Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance	93-96 %

Fermentative characteristics *

Max Alcohol yield:	16, 8% vol.
H_2S production:	very low
POF Character:	POF –
Fructophilic character:	highly Fructophilic
Cryophilic character:	Medium cryophilic

*data obtained in lab with standard conditions

Microbial characteristics

Viable cells	20^{10} cfu/g (average value)
No *Saccharomyces* species	$< 10^{5}$ cfu/g
Moulds	$< 10^{3}$ cfu/g
Lactic bacteria	$< 10^{5}$ cfu/g
Acetic bacteria	$< 10^{4}$ cfu/g
Salmonella	absent 25 g
Escherichia	absent 1 g
Staphylococcus	absent 1 g
Coliform	$< 10^{2}$ cfu/g
Listeria	$< 10^{2}$ cfu/g

Keeping quality

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

Nutrition strategy

The strain needs a medium-high nitrogen nutrition, it is recommended a strategy that privileges an organic-mineral supply, preferring **NUTROZIM.**
H_2S production is low at every levels 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/it/advertising.html "EFFETTO MYCOSTARTER")

PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500 g and 10 Kg bags. 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.

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