MYCOFERM **IT**
FRUITY FLAVOUR
Saccharomyces cerevisae

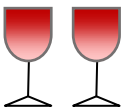
Product Description

Saccharomyces cerevisae particularly suitable for the production of young red wines, rosé and "Beaujolais nouveau" style. It bring intense and persistent fruity aromas, especially cherry, prunes and red currant but also pink grapefruit in harmony with delicate floral and spicy notes. It has a good alcohol tolerance and a medium demalicant power.

Applications

MYCOFERM FRUITY FLAVOR has been selected for its organoleptic characteristics, because able to enhance consistently the wine flavour producing fruity and floral notes. It's particularly suitable for young, fresh and floral wines, red white and rosé.

				
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 fermentation***

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!!

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

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Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance	93-96 %

Fermentative characteristics*

Max Alcohol yield :	16,5 % vol.
H_2S production:	high
SO_2 production:	low
POF character:	POF +
Fructophilic character:	Medium fructophilic
Cryophilic character:	Medium cryophilic

*data obtained in lab with standard conditions.

Microbial characteristics

Viable cells	20^{10} cfu/g (Average value)
Non 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.

Nutritional strategy

The strain demand a medium high quantity of nitrogen, is recommended a strategy that privilege both organic and inorganic nutrition, preferring NUTROZIM.
The production of H_2S is high but it can be drastically reduced with a rich nitrogen nutrition.

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 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 ASAP.

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

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