

MYCOFERM M 22

Saccharomyces cerevisiae



Product description

MYCOFERM M22 *Saccharomyces cerevisiae*, a strain with excellent alcohol capacity and good fermentative vigour. For these peculiarities it is used in the vinification of red grapes also derived from withering or concentration, where it exalts the characteristics of the vine by extending its fruity notes. A fast yeast with a short latency phase, which is therefore appreciated for its capacity to ferment large masses in which an elegant and exclusive aromatic profile is to be maintained. Given its versatility it can also be used in the fermentation of very clarified juices or even in desulfurized juices even in synergistic association with other complementary strains such as MYCOFERM A22.,

Applications

MYCOFERM M22:

- It is suitable for both low and high fermentation temperatures with reduced production of volatile acidity.
- Gives significant amounts of glycerin and releases parietal polysaccharides, thus increasing the gustatory complexity. Excellent for red grapes.
- Respects the identity of the vine so it can also be used in the vinification of the base for sparkling wine.
- Its enzymatic complement is synergistically supplemented with other strains of the Mycoferm range, such as MYCOFERM A22

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 identitarian 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 % vol.
H ₂ S production:	Very low
POF character:	POF +
Fructophilic character:	Medium Fructophilic
Cryophilic character:	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.

Nutrizione consigliata

The strain requires a low-level nitrogen nutrition, it is advisable to adopt a strategy that favors the organic supply preferring CREA-FERM.

The production of H₂S is low and practically cancelled out with high levels of APA.

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 packs of 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.



Azienda con Sistema di Gestione della Qualità
certificato ISO 9001:2008 - certificato N. IT060451

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SCHEMA TECNICA