# MYCOFERM PRO **AROM**

*Saccharomyces cerevisae*

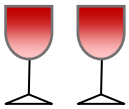
## Product description

Yeast *Saccharomyces cerevisiae*, aromatic able to ferment also at low temperature and with high alcohol potential. It produce fruity and flowers notes very stable, thanks to the very low production of carbonyl compounds an aspect which is very important for the wine longevity.

## Applications

*MYCOFERM PRO AROM is particularly suitable for the vinification of white varieties for white wines fresh, young, and fruity as well as for the vinification of rosé or red where the target is the freshness and the flavour typical of the fermentative aromas, as esters and phenethyl alcohol.*

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| ***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!!

SCHEDA TECNICA

# Y-TEAM TECHNICAL SPECIFICATIONS

## Physical characteristics

| | |
|---|---|
| Dry substance | 93-96 % |

## Fermentative characteristics*

| | |
|---|---|
| Max Alcohol yield : | 14 % vol. |
| $H_2S$ production: | low |
| $SO_2$ production: | low |
| POF character: | POF - |
| Fructophilic character: | Glucosophilic |
| 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 doesn't has an high nitrogen demand but it's recommended to put in place a strategy that privilege an high supply of nitrogen to enhance its aromatic character, combining both organic and inorganic nitrogen, preferring NUTROZIM. Production of $H_2S$ i slow at all levels of nitrogen.

# 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.**



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