MYCOFERM **C22**

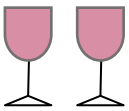
Saccharomyces cerevisae

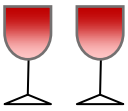
Product description

MYCOFERM C22 (*Saccharomyces cerevisiae*), yeast that ferments regularly with a good kinetic. It's fairly dominant versus indigenous yeasts, with a good fermentative power. It's recommended a good nitrogen nutrition to reduce the risk of H2S production. Strain flexible and suitable for white, rosé and red vinifications, also in big batches.

Applications

MYCOFERM C22 has been selected to be used in those vinifications that require the guarantee of a good technological result, with an adequate quality/price balance. Its flexibility make it suitable with success in different oenological contexts.

				
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 :	13,5 % vol.
H_2S production:	high
SO_2 production:	low
POF character:	POF +
Fructophilic character:	Glucosophilic
Cryophilic character:	non 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 an high Nitrogen nutrition, it's recommended to use a strategy that combines organic and inorganic components, preferring NUTROZIM . The H2S production is high, is recommended a proper level 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 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