

# MYCOFERM IT 07



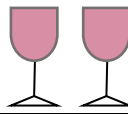



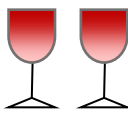



*Saccharomyces cerevisiae var. bayanus*

## Product description

*Saccharomyces cerevisiae var. bayanus* particularly suitable for the production of white and rosé wines, to which it brings balance and elegance with notes of flowers and fresh fruit. Ideal in refermentations for classic and sparkling wines; maintains the fixed acidity of the wines and enhances the sensation of freshness.

## Applications

The combined use of MYCOFERM IT 07 in first fermentation and in second fermentation allows to obtain the best results; similarly, the addition to the base wine of juice (in a pressure tank) causes varietal aromas to emerge, capable of enhancing the typical characteristics of the grape, favouring harmonious fusion with the fermentation aromas. It is therefore able to originate elegant, fresh wines, with a balanced composition, which respect the aromatic expression typical of Prosecco with floral and fruity fermenting flavours.

				
<b>Fresh white fruity young</b>	<b>Varietal white Typical</b>	<b>Rosé young and fresh</b>	<b>Sparkling base</b>	<b>Refermentation</b>
				
<b>Varietal red, fresh and young</b>	<b>Carbonic maceration</b>	<b>Mature complex red wines</b>	<b>Raisin wine</b>	<b>Stuck of Fermentation</b>



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.

## Y-TEAM TECHNICAL SPECIFICATIONS

### Physical characteristics

Dry substance 93-96 %

### Fermentative characteristics \*

Max Alcohol yield: 16,6 % vol.  
 H<sub>2</sub>S production: low  
 POF Character: POF +  
 Fructophilic character: Fructophilic  
 Cryophilic character: cryophilic

\*data obtained in lab with standard conditions

### Microbial characteristics

Viable cells 20<sup>10</sup> cfu/g (average value)  
 No *Saccharomyces* species < 10<sup>5</sup> cfu/g  
 Moulds < 10<sup>3</sup> cfu/g  
 Lactic bacteria < 10<sup>5</sup> cfu/g  
 Acetic bacteria < 10<sup>4</sup> cfu/g  
 Salmonella absent 25 g  
 Escherichia absent 1 g  
 Staphylococcus absent 1 g  
 Coliform < 10<sup>2</sup> cfu/g  
 Listeria < 10<sup>2</sup> 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 nitrogen nutrition, it is advisable to adopt a strategy that favours the organic supply preferring CREA-FERM.  
 H<sub>2</sub>S production is low with all APA levels.

### 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](http://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.**