

MYCOFERM CRU 611

Saccharomyces cerevisiae



Product Description

MYCOFERM CRU 611 is a *Saccharomyces cerevisiae*, aromatic, it is able to ferment very clean juices at low temperature. The high production of stable esters and acetates increases fruity and floral notes, also in wines with low aromatic profile. Good glycerine intake helps positively on the volume and softness on these wines. It is ideal on preparation of sparkling wines combined with **MYCOFERM PRO CRIO-SP**.

Applications

MYCOFERM CRU 611 has excellent technologic and organoleptic characteristics and *MYCOFERM CRU 611* endowed with excellent technological and organoleptic characteristics and it has proved to be very appropriate both for the fermentations of juices and for the sparkling wine production in association with other strains. In the vinification of grapes with marked varietal characteristics it can originate delicate and intriguing aromatic associations.

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 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: 15,00% vol.
H₂S production: low
POF Character: POF +
Fructophilic character: highly Fructophilic
Cryophilic character: Medium cryophilic

*data obtained in lab with standard conditions

Microbial characteristics

Viable cells 20 ¹⁰ cfu/g (average value)
No *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.

Nutrition strategy

The strain needs a medium-high nitrogen nutrition, it is recommended a strategy that privileges an organic-mineral supply, preferring **NUTROZIM**.
H₂S production is low at every levels 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 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.