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Technical Note - Maurivin AWRI 1503

Maurivin AWRI 1503 has shown on occasions it may be difficult to rehydrate with some clumping of the yeast cells occuring. It is believed this may be related to an anomaly of the yeast cell wall (ie. possible cell adhesion). However, comprehensive testing by AB Mauri and anecdotal evidence from many wineries around the world has shown that this does not impact upon the fermentation capability of this strain.

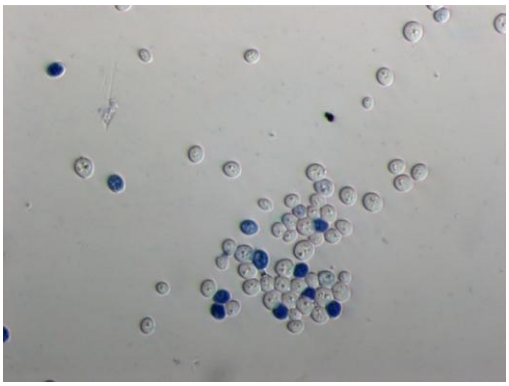
As part of our ongoing commitment to technical service, AB Mauri wishes to make customers aware of this issue and as a precaution use the following recommended protocol for rehydrating Maurivin AWRI 1503.

Recommended procedure for rehydrating Maurivin AWRI 1503

1. When using Maurivin AWRI 1503, use a slightly higher dosage rate of 25-30g/HL for red juices and up to 40-45g/HL for clarified white juices.
2. Rehydrate Maurivin AWRI 1503 by slowly sprinkling it into 10 times its own weight of clean water pre-heated to between 35-40°C (95-104°F).
3. Allow the yeast to stand for 15 minutes without stirring.
4. After completing Step 3, vigorously mix the yeast to ensure a consistent slurry and to reduce any clumping.
5. Adjust the temperature of the rehydrated yeast solution to within 5°C (10°F) of the juice/must to be inoculated, by adding sufficient volumes of the juice/must.
6. Ensure that ALL the rehydrated yeast slurry is transferred to the tank.

The photos below of Maurivin AWRI 1503 under a light microscope show high viability using a methylene blue assay and distinguish viable cells (clear) and non-viable cells (blue). Figure A shows cells using a standard rehydration protocol; Figure B shows cells using more vigorous mixing after 15 minutes of rehydration.

A



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