

BC

Saccharomyces bayanus

Uvaferm®

FERMENTATIVE SECURITY

Thanks to its low nutritive requirements and to its fermentation rate, Uvaferm BC is one of the most secure strains on the market. It can be used for the fermentation of white, rose and red musts.

Applications

The Uvaferm BC yeast has been selected from the collection of the Institut Pasteur. This strain isolated in the French wine area has been used in oenology since the early 60s.

Its fermentative abilities make out of it the ideal tool for difficult oenological conditions such as :

- highly clarified white and rosé musts with a assimilable nitrogen deficiency

- musts from rotten grapes
- white, rosé or red musts highly contaminated by indigenous and undesirable yeasts and bacteria.

Moreover this yeast can be used for the yeast addition of tanks in which the fermentation is stuck.

Finally this yeast has also good results in bottle fermentation..

Microbiological and oenological properties

- *Saccharomyces cerevisiae bayanus*
- Sensitive to the competitive factor K2
- **high Tolerance to alcohol : superior to 18 % of alcohol**
- Short lag phase
- **Fast fermentation rate**
- Large fermentation temperatures range (optimal between 15 and 30°C)
- **Low requirement in assimilable nitrogen**
- Low volatile acidity production : around 0,2 g/l eq(H₂SO₄)
- SO₂ production : around 5 mg/l
- Low production H₂S
- Average foam production

Dosage

Winemaking white, red and rosé	30 to 40 g/hl
Bottle fermentation	50 g/hl

To restart stuck fermentation	40 g/hl
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Advise for use

Rehydrate in 10 times its weight of water at 37°C. let stand for 15 minutes then stir from time to time during 15 minutes. Add to the must.

- THE TOTAL REHYDRATION DURATION SHOULD NEVER EXCEED 45 MINUTES
- THE TEMPERATURE DIFFERENCE BETWEEN THE MUST TO BE INOCULATED AND THE REHYDRATION MEDIUM SHOULD NEVER BE OVER 10°C (if any doubt, please contact your supplier or Lallemand)
- IT IS ESSENTIAL TO REHYDRATE THE YEAST IN A CLEAN CONTAINER.
- THE REHYDRATION IN MUST IS NOT ADVISABLE.

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the mentioned expiration date and the preserving conditions.

This document contains the very latest information we have on our products and this might evolve. This information does not constitute a contract.

FOR MORE INFORMATION

Lallemand puts at your disposal for free its various technical publications : Winemaking-Update, State of the Art, the Entretiens Scientifiques Lallemand and its latest information about the yeast-bacteria interactions.