Wine yeast
selected from nature

UVAFERM 43™

Saccharomyces cerevisiae

The fructophilic yeast for restarting stuck ferments

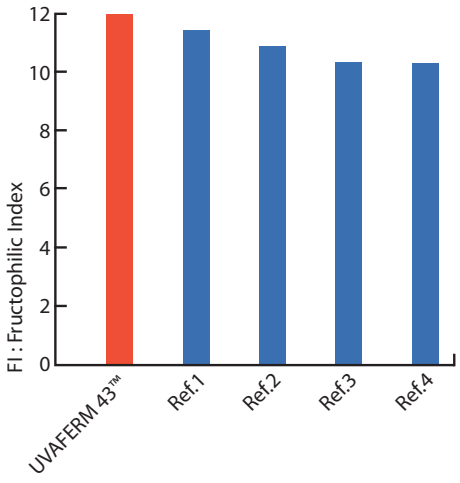
DESCRIPTION

UVAFERM 43™ yeast was selected by the Inter Rhone (France) for its exceptional ability to complete alcoholic fermentations efficiently.

UVAFERM 43™ was chosen from among 33 different isolates and tested under difficult stuck wine conditions.

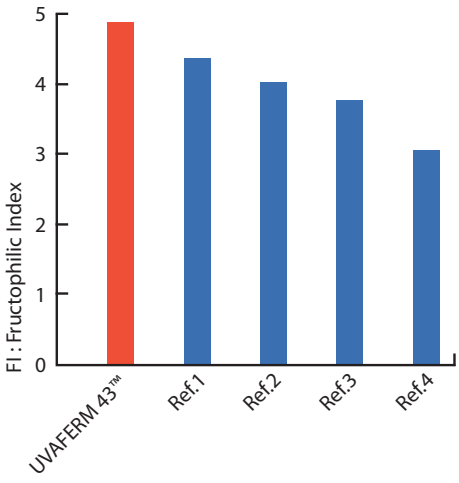
BENEFITS & RESULTS

Recent trials that confirmed the UVAFERM 43™ yeast is able to use fructose more readily compared to other wine yeasts. It is the preferred choice for restarting stuck fermentations with high fructose to glucose ratios.



Yeasts ability to consume fructose in a synthetic medium with glucose/fructose <1

(260 g/L sugar: 165 g/L of fructose and 65 g/L of glucose)



Yeasts ability to consume fructose in a synthetic medium with glucose/fructose = 1

(260 g/L sugar: 130 g/L of fructose and 130 g/L of glucose)

YSEO™ PROCESS
Research in collaboration with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to meet demanding fermentation conditions. While not all yeast benefit from this process, YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of organoleptic deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.

LALLEMAND
LALLEMAND OENOLOGY

PROPERTIES*

- *Saccharomyces cerevisiae Gal.* (ex var. *bayanus*)
- Alcohol tolerance up to 16% v/v
- Good fermentation rate
- Competitive factor ("Killer K2") active
- Low nutritional requirement
- Low volatile acidity production
- Low SO_2 and H_2S production
- Neutral sensory effect on the finished wine

**subject to fermentation conditions*

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a cool dry place
- To be used once opened

Distributed by: