

Lalferm Bio

APPLICATIONS

Lalferm Bio is a yeast that meets the conditions for biological yeast production required by the EU regulations (834/2007 and 1254/2008) and organic certification from SGS (SGS Organic). The whole manufacturing process includes only certified organic products.

Lalferm Bio is an excellent strain to be used in a wide range of applications.

MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

Saccharomyces cerevisiae var. bayanus

- Competitive factor
- Tolerance to alcohol important: up to 16% vol.
- Short to medium lag phase
- High fermentation rate
- Optimum temperature range: between 15 and 25° C
- Low nitrogen requirement
- Low production of volatile acidity
- Delays malolactic fermentation

DOSAGE

25 to 50 g/hL

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

INSTRUCTIONS FOR USE

- 1) Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2) Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3) Add to the must. 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 Lallemmand*).
- 4) The total rehydration duration should never exceed 45 minutes.
- 5) It is essential to rehydrate the yeast in a clean container.
- 6) The rehydration in must is not advisable.

STORAGE

Optimum storage at 4°C.

Lallemmand guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions. The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



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