

IOC 18 - 2007™

DRY ACTIVE YEAST

Variety / Strain : *Saccharomyces cerevisiae* Killer. (formerly *Bayanus*).

↘ OENOLOGICAL APPLICATIONS

Yeast **IOC 18-2007™** is particularly suited to:

- Fermentation in bottle
- Fermentation at low temperature
- Restarting stuck fermentation

This yeast strain produces high quality wines, preserving both the grape variety and terroir.

Renowned for the production of sparkling wine by the traditional method, this yeast is also valued for the production of still wine worldwide. It copes well with difficult fermentation conditions (low pH and temperature) facilitating a complete utilisation of sugar without undesirable secondary compounds.

↘ OENOLOGICALS CHARACTERISTICS

- High alcohol conversion, 16 g of sugar produces 1% of alcohol.
- Low production of volatile acid.
- High resistance to alcohol (over 15% vol).
- Contains active killer factor.
- Good production of glycerol (6 g/L).
- Tolerance to sulphur dioxide.
- Very low production of sulphur dioxide.
- Very low foam formation.
- Controlled, regular fermentation across the range 8 to 30°C.

↘ DOSE RATE

- Normal vinification - white wine: 25 g/hL.
- red wine: 25 g/hL.
- Fermentation in bottle 10 to 20 g/hL prepared as a culture.

Rehydration:

Rehydrate in 10 times its weight in water at 37°C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

Stir gently then leave to settle for 20 minutes.

If necessary, acclimatise the yeast starter to the must temperature by progressively adding must. the temperature difference between the must to inoculate and the rehydration medium should never exceed 10°C.

Total rehydration time must not exceed 45 minutes.

In difficult conditions, carry out the rehydration in the presence of GO-FERM PROTECT EVOLUTION™ or GO-FERM STEROL FLASH™.

Preparation of the yeast starter culture:

After rehydration, it is necessary to acclimatise the yeast to the alcohol and to the specific wine conditions (pH, sugars, SO₂, temperature, etc.). To do this, make a yeast starter over 12 to 24 hours. This must then be followed by a multiplication phase lasting around 3 days. This phase provides an active starter culture, sufficiently concentrated to achieve secondary fermentation. Follow your wine consultant's advice.

IOC 18-2007™: A fructose-loving yeast

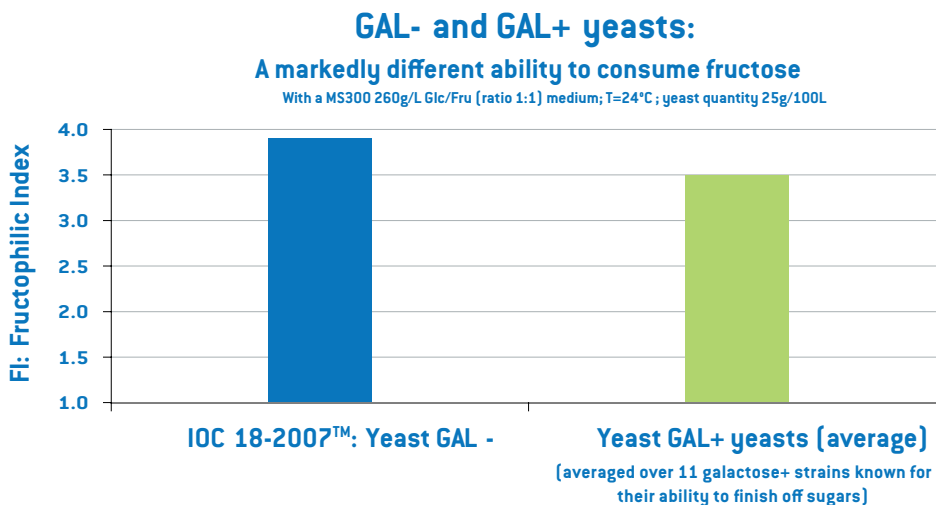
Fructose, glucose and safe fermentation

To achieve alcoholic fermentation, yeasts must transform all the glucose and fructose in the must. Unfortunately, they show a far greater affinity for glucose rather than for fructose. So much so that, with weak fermentations, their ability to consume the residual fructose is often put to the test. During sluggish or stuck fermentation, the main residual sugar is generally fructose that has become too difficult to ferment.

A variable affinity for fructose, depending on the yeast

Not all yeasts demonstrate the same degree of preference for glucose as opposed to fructose. For some, the difference in consumption between the two sugars is much less, i.e., they neglect the fructose less in favour of the glucose.

This is the case with the *Saccharomyces cerevisiae* 'galactose -' yeasts: their fructophilic index is generally higher than that of the standard *S. cerevisiae* yeasts (known as 'galactose +'). **IOC 18-2007™**, which belongs to GAL- group, therefore has a naturally above-average propensity for fructose.



MICROBIOLOGICAL CHARACTERISTICS

- Viable yeast: > 10 billion cells/g
- Purity: less than 10 wild yeast per million cells

PACKAGING AND STORAGE

- 500 g packed in a laminated aluminium polyethylene sachet
- Store in a dry, odour-free environment at a temperature below 15°C.
Once opened the contents should be used immediately.
Use by the best before date stamped on the packaging.

Distributed by:

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