

SPECIFICATION SHEET

IONYS WF™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10571-06-Y7: 20x500 g pack in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Form of round or vermiculated pellets
- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Active dry yeast *Saccharomyces cerevisiae*, E491

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
Coliform.....	< 10 ² CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

At reception, SO₂ level should be ≤ 4 g/hL.

Dosage rate : 20 to 40 g/hL

Rehydration with a yeast protector is recommended.

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. A well-balanced nutrition is of primary importance for wine yeast during fermentation. First addition of FERMAID O™ at beginning of fermentation. Second addition of Lallemand complex nutrient around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase).

MLF management: due to IONYSWF™ significant production of organic acids (including malic acid), we recommend to avoid using ML PRIME™ in co-inoculation to achieve malolactic fermentation. Any other Lallemand selected wine bacteria in co-inoculation is compatible and recommended when using IONYS WF™.

STORAGE & SHELF LIFE

Store in a dry place at a temperature between 4 °C and 11°C.

Shelf life: 2 years in original sealed packaging. Do not use active dry yeasts if the packaging has lost its vacuum.

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