# ZYMAFLORE® 011 BIO

Certified organic yeast according to organic production methods specified by European regulations 834/2007 and 889/2008 and in accordance with American regulations (NOP) for organic production.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.*

*In accordance with the regulation (EC) n° 606/2009.*

## SPECIFICATIONS AND OENOLOGICAL PROPERTIES

This *Saccharomyces cerevisiae*, ex bayanus in the previous nomenclature, has been selected for its remarkable fermentation capacities, its good resistance to alcohol, its respect for grape variety specificity and its low production of medium chain fatty acids and $SO_2$ (compounds that inhibit malolactic bacteria).

Its resistance to alcohol makes **ZYMAFLORE® 011 BIO** particularly well-adapted for restarting stuck fermentations or for reinoculation sluggish spontaneous fermentations in order to ensure a clean AF finish.

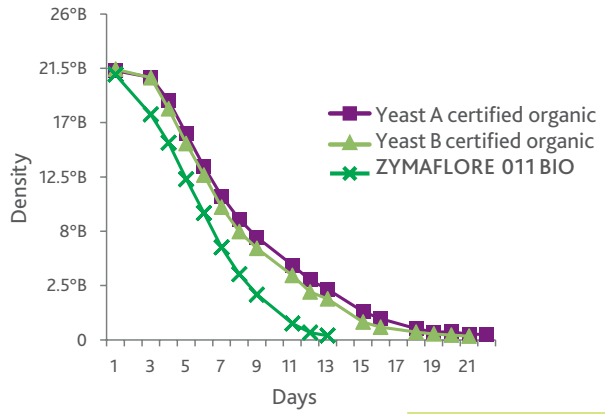
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16 % vol.
- Tolerance to a wide range of temperatures: 14 - 26°C
- Low nitrogen requirements
- Compatibility with malolactic yeast starters

### ORGANOLEPTIC CHARACTERISTICS:

Respect for '*terroir*' (clean aromatic expression, with few fermentation aromas)

## EXPERIMENTAL RESULTS




*Cabernet Franc, Entre deux Mers 2012. TAP 13,2 % vol., TA (tartaric 5.66g/hL) 3,7 g/L $H_2SO_4$, pH 3,2. Initial YAN of the must 160 mg/L. Nutritional correction with 40 g/hL of* **NUTRISTART ORGANIQ** *at 1/3 of AF. Positive yeast implantation control.*

| | ZYMAFLORE® 011 BIO | Yeast A Certified organic | Yeast B Certified organic |
|---|---|---|---|
| Alc (% Vol.) | 13.2 | 13.2 | 13.2 |
| Residual sugars (g/L) | 1 | 1.6 | 1.6 |
| VA (g/L $H_2SO_4$) | 0.13 | 0.43 | 0.32 |
| AV (g/L acetic acid) | 0.16 | 0.52 | 0.39 |

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## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect: granular

## STANDARD ANALYSIS

| | |
|---|---|
| Humidity (%) | < 8 % |
| Living cells SADY /g | $>2.10^{10}$ |
| Lactic acid bacteria /g | $< 10^5$ |
| Acetic acid bacteria /g | $< 10^4$ |
| Wild yeast SADY /g | $< 10^5$ |
| Coliforms /g | $< 10^2$ |
| *E. Coli*/g | None |
| *Staphylococcus*/g | None |
| *Salmonella* / 25 g | None |
| Moulds /g | $<10^3$ |
| Lead | < 2 ppm |
| Arsenic | < 3 ppm |
| Mercury | < 1 ppm |
| Cadmium | < 1 ppm |

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

### DOSAGE

20 -30 g/hL (200 - 300 ppm).

30 -50 g/hL (300 ppm) in the case of a second yeast addition at the end of AF or for restarting fermentations. (please refer to our protocol for restarting alcoholic fermentation).

In the case of cold prefermentation maceration, it is recommended to add the yeast at 5 g/hL during tanking, in order to dominate indigenous flora, then complete with 15 to 20 g/hL at the end of maceration, before increasing the temperature.

### IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of potentially high alcohol degree potential and to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® ROUGE / SUPERSTART® BLANC** in the yeast rehydration water.

## STORAGE

- Store in original sealed packages, in a cool dry place (4 to 8°C / 39 to 46°F), off the floor, in an odour-free environment.
- Optimal date of use: 18 months.

## PACKAGING

500 g vacuum bag. 10 kg box.

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ISO 9001 since 1999
HACCP since 2005

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