

ACTIFLORE® CERVISIAE

Selected Active Dry Yeasts (SADY), non-GMO, for oenological use.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.
Complies with Commission Regulation (EC) No. 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Saccharomyces cerevisiae yeast selected for its quick start to fermentation (short lag phase and fast fermentation). Does not alter the taste profile of wines (aromatically neutral). Good resistance to unfavourable conditions (high SO₂ level, strong contamination of the harvest...).

FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 13.5% vol.
- Low nitrogen requirement.
- Optimum fermentation temperature: 20 – 30°C (68 - 86°F).
- Fermentation kinetic: rapid

AROMATIC CHARACTERISTICS

- Yeast selected for not modifying the organoleptic character of wines.

PHYSICAL CHARACTERISTICS

Vacuum-packed dehydrated yeasts

Appearance granules

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 8	<i>Staphylococcus</i> (/g) none
Activ Dry Yeast (ADY) (CFU/g) ≥ 2.10 ¹⁰	<i>Salmonella</i> (/25 g) none
Lactic acid bacteria (CFU/g) < 10 ⁵	<i>E. coli</i> (/g) none
Acetic acid bacteria (CFU/g) < 10 ⁴	Lead (ppm) < 2
Yeasts of a genus other than <i>Saccharomyces</i> (CFU/g) < 10 ⁵	Arsenic (ppm) < 3
Yeasts of a different species or strain (%) < 5	Mercury (ppm) < 1
Coliforms (CFU/g) < 10 ²	Cadmium (ppm) < 1
Moulds (CFU/g) < 10 ³	



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Add the yeast as soon as possible after filling the tank.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- The temperature, choice of yeast strain, rehydration procedure and cellar hygiene are also essential for successful establishment of the population.

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C (50°F) between the must and the rehydrated yeast at the time of inoculation. The total yeast preparation time must not exceed 45 minutes.

In case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol) and/or to increase the aromatic potential of the wine, use **SUPERSTART®** in the rehydration water.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

DOSAGE

- 15 - 30 g/hL (150 - 300 ppm) (depending on the must characteristics and vinification conditions).

PACKAGING

500 g vacuum bag. 10 kg box.
10 kg bag.

