



# ZYMAFLORE® 011 BIO

Certified organic *Saccharomyces cerevisiae* 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. *Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

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<sub>2</sub> (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.

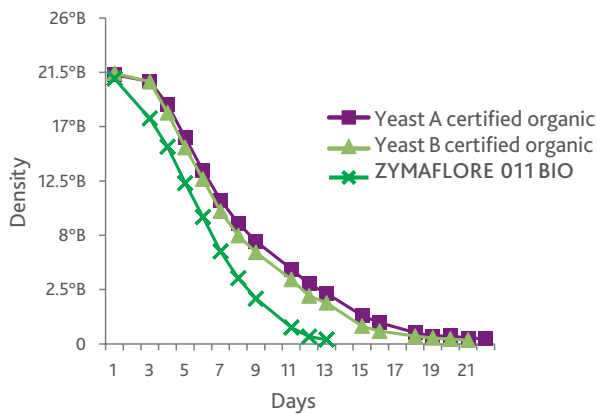
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16 % vol.
- Tolerance to a wide range of temperatures: 14 - 26°C (57.2 - 78.8°F).
- 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 5.66 g/hL (56.6 ppm)) 3.7 g/L H<sub>2</sub>SO<sub>4</sub>, pH 3.2. Initial YAN of the must 160 mg/L. Nutritional correction with 40 g/hL (400 ppm) of NUTRISTART ORGANIQ at 1/3 of AF. Positive yeast implantation control.*

	ZYMAFLORE® 011 BIO	YEAST A - Certified organic	YEAST B - Certified organic
Alcohol (% vol.)	13.2	13.2	13.2
Residual sugars (g/L)	1	1.6	1.6
VA (g/L H <sub>2</sub> SO <sub>4</sub> )	0.13	0.43	0.32
AV (g/L acetic acid)	0.16	0.52	0.39

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect ..... Granular

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8  
Active dry yeast (ADY) (CFU/g) .....  $\geq 10^{10}$   
Lactic acid bacteria (CFU/g) ..... <  $10^5$   
Acetic acid bacteria (CFU/g) ..... <  $10^4$   
Yeasts of a genus other than *Saccharomyces* (CFU/g).. <  $10^5$   
Yeasts of a different species or strain (%) ..... < 5  
Coliforms (CFU/g) ..... <  $10^2$   
*E. coli* (/g) ..... None

*Staphylococcus* (/g)..... None  
*Salmonella* (/25 g)..... None  
Moulds (CFU/g) ..... <  $10^3$   
Lead (ppm)..... < 2  
Arsenic (ppm)..... < 3  
Mercury (ppm)..... < 1  
Cadmium (ppm) ..... < 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- 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 - 500 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 (50 ppm) during tanking, in order to dominate indigenous flora, then complete with 15 to 20 g/hL (150 to 200 ppm) 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 (18°F) 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 RECOMMENDATION

- Store off the ground in the unopened original packaging at a moderate temperature in a cool area (2-10°C / 36-50°F) not liable to impart odours.
- Optimal date of use: 18 months.

### PACKAGING

500 g vacuum bag. 10 kg box.

