



ZYMAFLORE™ BO213



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 (EU) 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Saccharomyces cerevisiae specially recommended for restarting fermentation. Fructose-fermenting strain with excellent resistance to alcohol and to low temperatures. ZYMAFLORE™ BO213 is also recommended for its aromatic neutrality (good respect for varietal character).

FERMENTATION CHARACTERISTICS

- Fructophilic character.
- Alcohol tolerance: up to 18% vol.
- Fermentation temperature: 10 - 32°C (50 - 90°F).
- Low nitrogen requirement.

AROMATIC CHARACTERISTICS

- Aromatically neutral (respects varietal character).

PHYSICAL CHARACTERISTICS

Vacuum-packed dehydrated yeasts

Appearance granules

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) < 8	<i>Staphylococcus</i> (/g) none
Viable SADY cells (CFU/g) > 1.10 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.

DOSAGE

- Direct inoculation and inoculation with rehydration: 20 - 30 g/hL (200 - 300 ppm) (depending on the must characteristics and vinification conditions).
- In case of stuck fermentation with rehydration: 30 - 50 g/hL (300 - 500 ppm).

IMPLEMENTATION

Inoculation with rehydration:

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C (18°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™** or **SUPERSTART™BLANC** in the rehydration water.

Direct inoculation:

- To facilitate addition, suspend the yeast in water at room temperature.
- Homogenise the tank after addition.

STORAGE RECOMMENDATION

- Store off the ground 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.

PACKAGING

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

