

ACTIFLORE® F33

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 suitable for all types of wine. Selected for its resistance to high alcohol (16% vol.), its very low volatile acidity formation and its high production of polysaccharides.

FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 16% vol.
- Low nitrogen requirement.
- Temperature tolerance: 13 - 30°C (55 - 86°F).
- Very low production of volatile acidity.
- High production and liberation of polysaccharide compounds.

AROMATIC CHARACTERISTICS

- Particularly suitable for the production of clean, up-front red wines. Its low nutritional demand in nitrogen and robust fermentation characteristics make it an excellent candidate for a broad spectrum of vinifications.

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) $\geq 2 \cdot 10^{10}$	<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®** or **SUPERSTART® ROUGE** 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.

