

# ZYMAFLORE® F15

*Saccharomyces cerevisiae* yeast for fruity and round red wines.

*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

**ZYMAFLORE® F15** is for the production of **fruity, well-balanced** red wines with good mouthfeel (high **glycerol** production). It is suitable for the vinification of musts with potentially **high alcohol concentrations**, especially Merlot, Cabernet Sauvignon and Zinfandel.

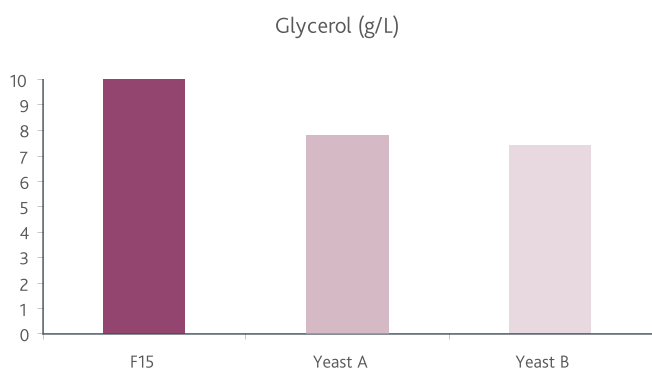
### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16% vol.
- Fermentation temperature tolerance: 20 - 32°C (68 - 89.6°F).
- Medium nitrogen requirements.
- Low production of volatile acidity and H<sub>2</sub>S.

### AROMATIC AND ORGANOLEPTIC CHARACTERISTICS:

- High glycerol production.
- Good varietal expression.

## EXPERIMENTAL RESULTS



Production of glycerol by different strains of yeast on the same must.

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) .....	< 8	<i>Staphylococcus</i> (/g).....	None
Active dry yeast (ADY) (CFU/g) .....	$\geq 2.10^{10}$	<i>Salmonella</i> (/25 g).....	None
Lactic acid bacteria (CFU/g) .....	< $10^5$	Moulds (CFU/g) .....	< $10^3$
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
<i>E. coli</i> (/g) .....	None		

## 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.

### 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 in the yeast 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).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL (50 ppm) during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL (150 - 200 ppm) at the end of maceration, before increasing the must temperature.

### PACKAGING

500 g vacuum bag. 10 kg box.

