

ZYMAFLORE® F83

Saccharomyces cerevisiae yeast for Mediterranean red grape varieties.

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 PROPERTIES

Strain isolated in Italy by the University of Florence (Tuscany) for vinification of Mediterranean-type red grape varieties, particularly **Sangiovese**, Premium to Super Premium. A high **glycerol** producer, **ZYMAFLORE® F83** has been selected for its ability to produce fruity, round, supple wines for **early release on the market**. Due to its short lag phase and easy implementation, **ZYMAFLORE® F83** guarantees efficient and complete fermentations.

FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16.5% vol.
- Tolerance over a large temperature range: 20 - 30°C (68 - 86°F).
- Low nitrogen requirements.
- Very good fermentation kinetics.
- Low production of volatile acidity, H₂S and acetaldehyde.

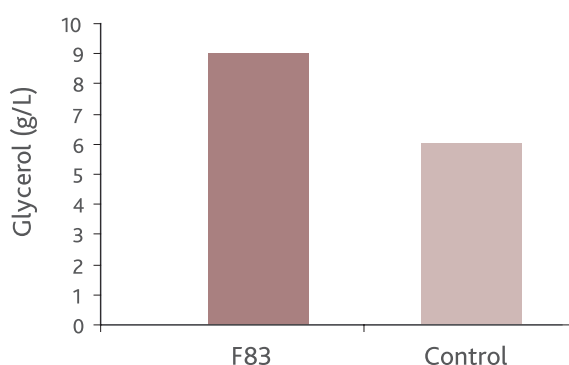
AROMATIC AND ORGANOLEPTIC CHARACTERISTIC:

- High production of red fruit type aromas.
- High glycerol production.

EXPERIMENTAL RESULTS

Sangiovese, Montepulciano.

Analyses carried out at running off.



PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%)	< 8
Active dry yeast (ADY) (CFU/g)	$\geq 2.10^{10}$
Lactic acid bacteria (CFU/g)	< 10^5
Acetic acid bacteria (CFU/g)	< 10^4
Yeasts of a genus other than <i>Saccharomyces</i> (CFU/g) ..	< 10^5
Yeasts of a different species or strain (%)	< 5
Coliforms (CFU/g)	< 10^2
<i>E. coli</i> (/g)	None

<i>Staphylococcus</i> (/g)	None
<i>Salmonella</i> (/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

- 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.

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 concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

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.

PACKAGING

500 g vacuum bag. 10 kg box.

