ZYMAFLORE® X16

Saccharomyces cerevisiae yeast for modern aromatic white and rosé wines with high production of fermentative aromas.

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

Strain derived from breeding, combining an excellent production of **fermentative** esters (white peach, yellow fruit), while retaining a **sharp**, **clean** aromatic profile ((-) pof character) and fermentation security even under difficult conditions: low turbidity, low temperature. Perfectly adapted for the production of modern white and rosé wines (Popular Premium, Premium), from aromatically « neutral » grape varieties or with a high vine yield.

FERMENTATIVE CHARACTERISTICS:

- Particularly rapid fermentation kinetics.
- Alcohol tolerance: up to 16% vol.
- Tolerance to low fermentation temperatures: from 12°C* (53.6°F).
- Low nitrogen requirements.
- Tolerance to low turbidity.
- Low production of volatile acidity and H_2S.

AROMATIC CHARACTERISTICS:

Aromatically intense and clean profile:

- (-) pof strain: does not possess cinnamate decarboxylase, which is responsible for the formation of vinyl-phenols, if unpurified enzymes were used.
- Very high fermentative aroma production (white peach, white flowers, yellow fruit).

* It is possible to add yeast at 8 - 10°C (46.4 - 50°F) after settling; it is essential that the yeast is acclimatised to the temperature by consecutive addition of must.

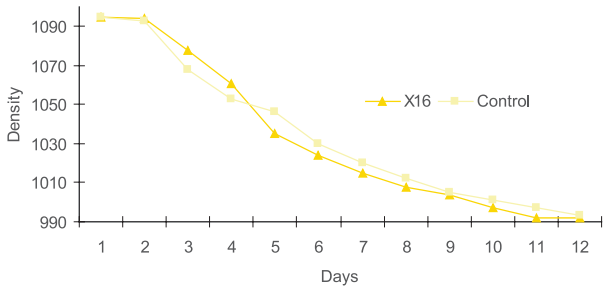
EXPERIMENTAL RESULTS

- Chardonnay, 2006, Burgundy.

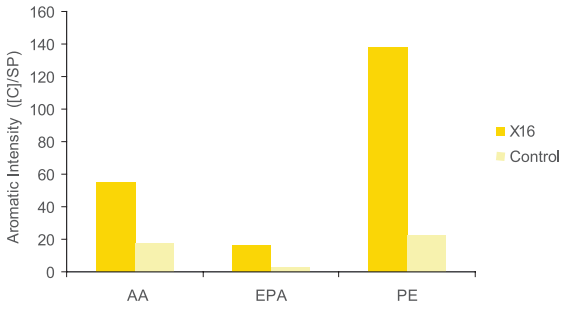
PAC (probable alcohol content): 13% vol, Fermentation temperature: 16°C (60.80F), nitrogen correction at 180 mg/L.

Yeast addition at 20 g/hL (200 ppm), positive implantation control for **X16**, contaminated for the control.

Fermentation in 10 days, Volatile Acidity 0.14 g/L H_2SO_4 (0.17 g/L acetic acid).



Fermentation kinetics.



Measured fermentative aromas (mg/L) (fruity, floral aroma).
AA: amyl acetate - EPA : ethyl phenyl acetate.
PE: phenylethylalcohol.

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PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity(%) ..... < 8 %
Active dry yeast (ADY) (CFU/g) ..... ≥ 2.10^{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).

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol.
- 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 must with potentially high alcohol concentrations and to minimise volatile acidity formation, use **DYNASTART® / SUPERSTART® BLANC** in 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.

PACKAGING

500 g vacuum bag - 10 kg box.

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