

IOC 18 - 2007

DRY ACTIVE YEAST

Variety / Strain : *Saccharomyces cerevisiae* Killer. (former *Bayanus*).

↘ OENOLOGICAL APPLICATIONS

Yeast **IOC 18-2007** is particularly suited to :

- Fermentation in bottle
- Fermentation at low temperature
- Restarting stuck fermentation

This yeast strain produces high quality wines, preserving both the grape variety and terroir.

Renowned for the production of sparkling wine by the traditional method, this yeast is also valued for the production of still wine worldwide. It copes well with difficult fermentation conditions (low pH and temperature) facilitating a complete utilization of sugar without undesirable secondary compounds.

↘ OENOLOGICALS CHARACTERISTICS

- High alcohol conversion, 16 g of sugar produces 1 % of alcohol
- Low production of volatile acid
- High resistance to alcohol (over 15 % vol)
- Contains active killer factor
- Good production of glycerol (6 g/L)
- Resistance to sulfur dioxide
- Very low production of sulfur dioxide
- Very low foam formation
- Controlled, regular fermentation across the range 8 to 30 °C

↘ DOSE RATE

- Normal vinification - white wine: 10 to 20 g/hL
- red wine: 20 to 25 g/hL
- Restarting stuck fermentations 10 to 20 g/hL prepared as culture
- Fermentation in bottle 10 to 20 g/hL prepared as a culture

Rehydration:

Rehydrate in 10 times its weight in water at 37°C. Directly rehydrating in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

Stir gently then leave to settle for 20 minutes.

If necessary, acclimatize the yeast starter to the must temperature by progressively adding must. The temperature difference between the must to inoculate and the rehydration medium should never exceed 10°C.

Total rehydration time must not exceed 45 minutes.

In difficult conditions, rehydrate yeast with GO-FERM PROTECT EVOLUTION or GO-FERM STEROL FLASH.

Preparation of the yeast starter culture:

After rehydration, it is necessary to acclimatise the yeast to the alcohol and to the specific wine conditions (pH, sugars, SO₂, temperature, etc.). To do this, make a yeast starter over 12 to 24 hours. This must then be followed by a multiplication phase lasting around 3 days. This phase provides an active starter culture, sufficiently concentrated to achieve secondary fermentation. Follow your wine consultant's advice.

Distributed by:



1480 Cader Lane
Petaluma, CA 94954
Tel +1 (707) 765-6666
www.scottlab.com

The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.

IOC 18-2007: A fructose-loving yeast

Fructose, glucose and safe fermentation

To achieve alcoholic fermentation, yeasts must transform all the glucose and fructose in the must. Unfortunately, they show a far greater affinity for glucose rather than fructose. So much so that, with weak fermentations, their ability to consume the residual fructose is often put to the test. During arrested fermentation, too, the main residual sugar is generally fructose that has become too difficult to ferment.

A variable affinity for fructose, depending on the yeast

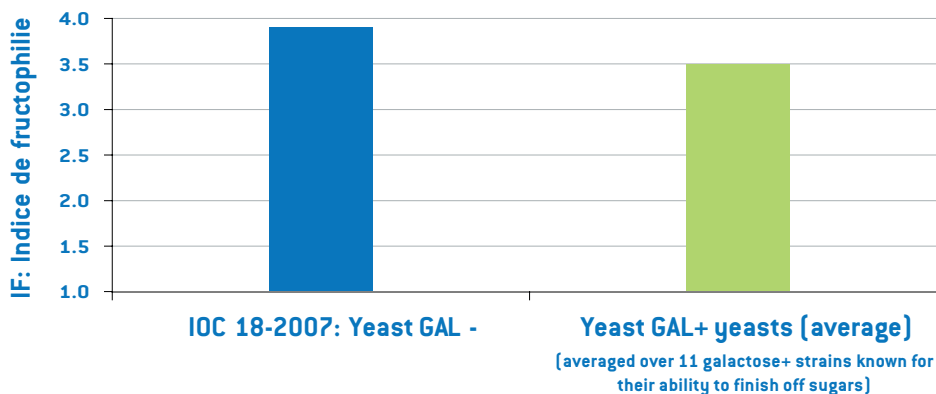
Not all yeasts demonstrate the same degree of preference for glucose as opposed to fructose. For some, the difference in consumption between the two sugars is much less, i.e., they neglect the fructose less in favor of the glucose.

This is the case with the *Saccharomyces cerevisiae* 'galactose -' yeasts: their fructophilic index is generally higher than that of the standard *S. cerevisiae* yeasts (known as 'galactose +'). IOC 18-2007, which belongs to GAL- group, therefore has a naturally above-average propensity for fructose.

GAL- et GAL+ yeasts:

A markedly different ability to consume fructose

With a MS300 260g/L Glc/Fru (ratio 1:1) medium; T=24°C; yeast quantity 25g/100l



MICROBIOLOGICAL CHARACTERISTICS

- Viable yeast > 10 billion cells/g
- Purity – less than 10 wild yeast per million cells

PACKAGING AND STORAGE

- 500 g packed in a laminated aluminium polyethylene sachet
- Store in a dry, odour-free environment at a temperature below 15 °C.
Once opened the contents should be used immediately.
Use by the best before date stamped on the packaging.

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