Fermentis by Lesaffre

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E2U EASY TO USE by Fermentis

SafMead™ Classic

ACTIVE DRY YEAST

THE IDEAL YEAST TO PRODUCE WELL-BALANCED MEADS

Ingredients:

Yeast (*Saccharomyces cerevisiae**), Emulsifier: Sorbitan monostearate (E/INS 491)

**According to « Revisiting the taxonomic synonyms and populations of Saccharomyces cerevisiae – Phylogeny, Phenotypes, Ecology and Domestication. » Pontes A., Hutzler M., Brito P.H. and Sampaio J.P., 2020 and « Genome Diversity and Evolution in the Budding Yeasts (Saccharomycotina). Genetics. » Dujon B.A., Louis E.J., 2017; 206(2):717-750.*

Origin:

SafMead™ Classic was selected by Fermentis R&D through multiple microvinifications on various kinds of honey in partnership with a French research institute and mead industry players.

Main characteristics:

Fermentation abilities:

- Fast and regular fermentation kinetics
- Recommended maximum alcohol: up to 15% vol./vol.
- Recommended temperature range: 10-30°C (50-86°F)
- Strong nitrogen requirements only to optimize aromatic expression: Ratio YAN (mg/L) / Sugars (g/L): min. 0.8

Metabolic characteristics:

- POF - (no spicy, barnyard, or medicinal notes)
- Medium production of volatile acidity and SO_2, can be limited with a good nutrition program and low fermentation temperature.

Suggestions of use:

SafMead™ Classic reduces astringency and bitterness producing well-balanced meads.
In some types of honey, SafMead™ Classic is characterized by acetate ester production, ideal to obtain floral and fruity meads

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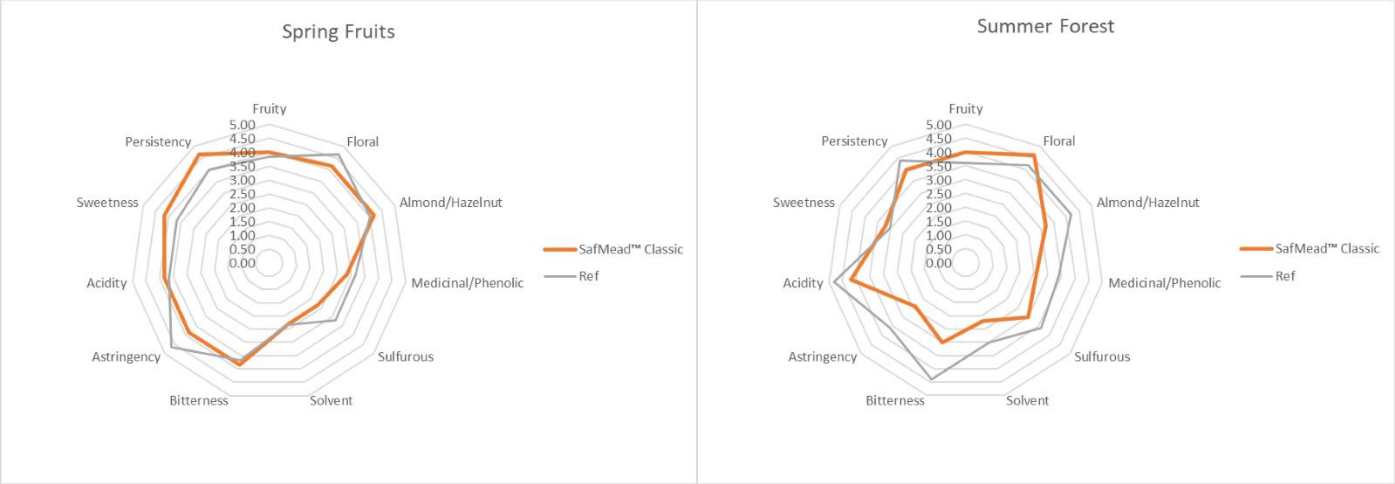
Experimental results:

Two different honeys with addition of 50 g/hL DAP, 18°C (64.4°F)



Usage:

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Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, including by-passing acclimatization, cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose to use our E2U™ yeast with the process that fits best their need:

Direct inoculation: Inoculate the desired quantity of yeast directly into the must in the fermentation tank, taking care to homogenize the entire volume.
Alternatively pour the desired yeast quantity on the surface of at least 10 times its weight of must. Gently stir to avoid clumps. Immediately transfer into the tank and homogenize the entire volume.

With prior rehydration and potential acclimatization: Gently pour the desired quantity of yeast in 10 times its weight of tap water from 15-37°C (59-98.6°F). Gently stir to complete yeast rehydration and avoid the formation of clumps. Leave it to rest for 20 minutes and incorporate the yeast starter in the fermentation tank with homogenization. Following the rehydration, it is possible to continue with an acclimatization by incorporating to the yeast starter ½ of a volume of must and leave it to rest for 10 minutes. Repeat the operation until the temperature difference between the fermentation tank and the yeast starter culture is less than 10°C (50°F).

Dosage : 20 g/hl (1.67 lb/1000 gal)

Packaging:

Box of 160 controlled atmosphere packed sachets of 5g - 0.17oz each (Full box net weight: 800g – 28.22oz)
Box of 100 vacuum-packed sachets of 100g – 3.53oz each

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Typical analysis[1]

- Viable yeast: > 1.0 *10^{10} cfu/g
- Purity: > 99.999 %
    - Lactic acid bacteria: < 1 cfu /10^3 yeast cell
    - Acetic acid bacteria: < 1 cfu /10^7 yeast cell
    - Total Bacteria: < 5 cfu /10^4 yeast cell
    - "Wild" Yeast: < 1 cfu /10^3 yeast cell
    - Pathogenic micro-organisms: in accordance with regulation

[1]*Analysis done according to our HACCP study*

Shelf-life

48 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C/39°F or lower, and used within 7 days of opening. Do not use damaged sachets.

Storage and compliance:

The product must be stored/transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination.

Each Fermentis yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

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