



# SafCEno™ BC S103



ACTIVE  
DRY YEAST

## THE OBVIOUS CHOICE FOR EXTREME CONDITIONS

**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:

**SafCEno™ BC S103** was selected for its excellent fermentation characteristics and its great resistance to extreme winemaking conditions.

### Enological characteristics:

#### Fermentation abilities:

- Excellent implantation ability
- Very fast fermentation kinetics
- Maximum ethanol tolerance: up to 18% v/v
- Recommended range of fermentation temperature: 10-30 °C (50-86°F)
- Excellent fructose assimilation
- Very low nitrogen requirement: Ratio  $\frac{YAN (mg/L)}{Sugars (g/L)} \geq 0.7$

#### Metabolic characteristics:

- Low volatile acidity production (generally < 0.2 g/L H<sub>2</sub>SO<sub>4</sub>)
- Medium-low production of SO<sub>2</sub>
- In most conditions low aroma production but, at low temperature combined with a good nutritional program it can produce medium concentrations of acetate esters (amylic notes).

### Suggestions of use:

**To secure fermentations in difficult conditions:** SafCEno™ BC S103 adapts to all kinds of musts even those with a high alcohol potential, highly clarified or containing **high levels of SO<sub>2</sub>**.

**As a curative solution to restart fermentations:** Thanks to its high resistance to alcohol (18% v/v) and to **SO<sub>2</sub>**, SafCEno™ BC S103 is particularly adapted to restart stuck fermentations. Refer to the related Fermentis® protocol.

**For prise de mousse:** SafCEno™ BC S103 can be used in secondary fermentation either in bottle (traditional method) or in closed tank.

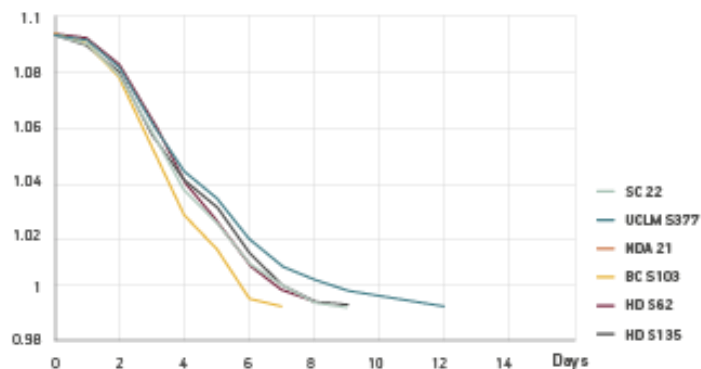


THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

## Trial:

### Initial nutritive deficiency adjusted

Density (g/l)



### Merlot – France 2015

#### Must parameters

Potential alcohol (% vol.)	15
Sugars (g/L)	210
Total acidity (g H <sub>2</sub> SO <sub>4</sub> /L)	3.2
pH	3.45
Malic acid (g/L)	2.5
Total SO <sub>2</sub> (mg/L)	62
Free SO <sub>2</sub> (mg/L)	34
YAN (mg/L)	105

**Direction of use:** The 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 best fits their needs:



**Direct inoculation:** Inoculate the desired quantity of yeast directly into the must in the fermentation tank, taking care to homogenize the entire volume. In white or rosé wines, ideally sprinkle directly the yeast into the fermentation tank during the filling (after settling) to ensure a good homogenization. Alternatively pour the desired quantity of yeast on the surface of at least 10 times their weight of must. Gently stir to avoid lumps. 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 their weight of tap water at 15-37°C (59-98.6°F). Gently stir to avoid the formation of lumps. Leave it to rest for 20 minutes and incorporate the yeast starter to the fermentation tank with homogenization. Following the rehydration, it is possible to continue with an acclimatization by incorporating to the yeast starter 1/2 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:

Still white, rosé and red wines: 20 g/hL (1.67 lb/1000 gal)

Fermentation restart: 30 to 40 g/hL (2.5 to 3.34 lb/1000 gal)

Prise de mousse: specific protocol upon request

## Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)

Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

**Storage and compliance:** The product must be stored and 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. Fermentis® guarantees the product complies with OIV specifications until its Best Before End Date in the storage conditions mentioned above. The product is also authorized as per TTB.

**Each Fermentis® yeast is developed under a specific production process and benefits from the know-how of the Lesaffre group. This guarantees the highest microbiological purity and maximum fermentation activity.**

*The information provided by Fermentis® is for informational purposes to the attention of professionals only. We make no representation or warranty of any kind, express or implied, regarding the information: regulatory and intellectual property requirements (including product use and claims) shall be reviewed locally for their particular purposes.*



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