



SafCEno™ EF 85



FOR ELEGANT AND FINE WHITE WINES WITH COMPLEX AROMAS

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™ EF 85 is originating from the Loire Valley (France) and comes from a selection program carried out in partnership with French Institute of Vines and Wines.

CEnological characteristics:

Fermentation abilities:

- **High implantation ability thanks to its Killer phenotype**
- Short to medium lag phase; then, fast and regular kinetic
- Maximum ethanol tolerance: up to 15.5 % v/v
- **Recommended range of fermentation temperature: 10-30°C (50-86°F)**
- Medium nitrogen requirements: Ratio $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} \geq 0.8$

Metabolic characteristics:

- Low malic acid consumption and good maintenance of the total acidity
- Medium volatile acidity production
- Low H₂S production and medium SO₂ production
- High ethyl esters production
- Medium acetate esters production, especially isoamyl acetate

Suggestions of use:

Thanks to its high production of ethyl esters combined with a medium production of acetate esters, **SafCEno™ EF 85** brings complex and balanced fruity notes to wines.

Throughout numerous vinifications carried out during its selection program, **SafCEno™ EF 85** showed good performances on many different white grape varieties, from neutral varieties (Chardonnay, Grenache blanc, Ugni blanc, etc.) to aromatic varieties (Muscat, Sauvignon blanc, etc.), always offering an aromatic profile well appreciated by tasters.

Its ability to maintain high total acidity favors a balanced fresh mouthfeel making **SafCEno™ EF 85** ideally suited to the production of elegant white wines with respect for the grape variety.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

Aromatic and sensory analysis:

Melon de Bourgogne (Loire Valley – France), 12.14% v/v, constant fermentation temperature at 18°C (64.4°F), pH 3.1. Adjustment of assimilable nitrogen with DAP to YAN (mg/L) / Initial sugars (g/L) = 0.98.

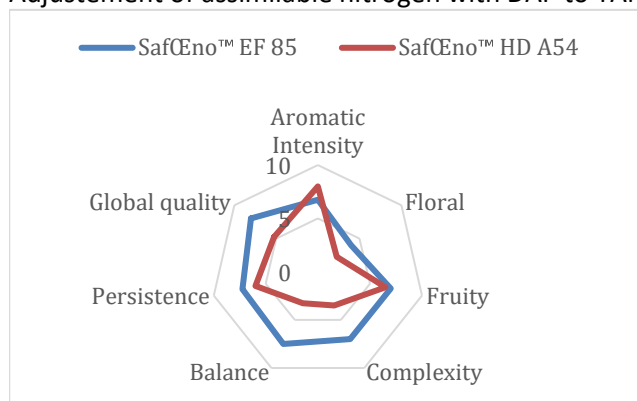


Fig. 1: Tasting results

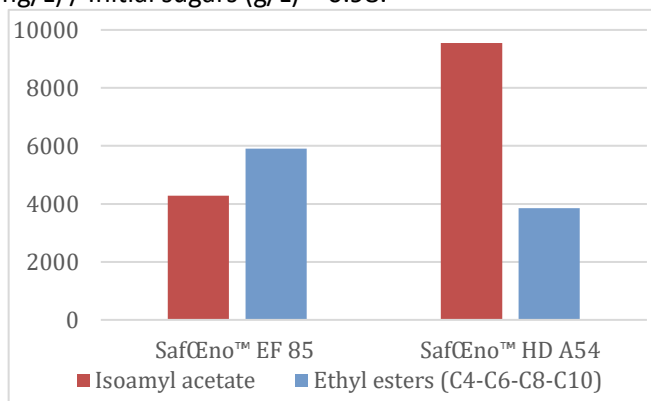


Fig. 2: Dosages of ethyl esters and isoamyl acetate

Fig. 1 and 2.: **SafCeno™ EF 85** leads to a fruity, complex and balanced profile by increasing the concentration of ethyl esters in wine when compared with **SafCeno™ HD A54** which is high producer of acetate esters resulting in more intense but less complex profiles.

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 wines: 20 g/hL (1.67 lb/1,000 gal)

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)

Cardboard box of 160 controlled atmosphere packed sachets of 5g each (Full box net weight: 800g / 28.22oz).

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.

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