Fermentis by Lesaffre

E2U EASY TO USE by Fermentis

SafMead™ Twist

ACTIVE DRY YEAST

THE PERFECT YEAST FOR NUTTY AND SPICY 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™ Twist 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:

- Medium and regular fermentation kinetics
- Recommended maximum alcohol: up to 15% vol./vol.
- Recommended temperature range: 14-30°C (57-86°F)
- Low to medium nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7.

Metabolic characteristics:

- POF + (giving clove or spicy notes)
- Low to medium production of volatile acidity
- High SO_2 resistance (between 50 and 75 mg/L)
- Medium production of SO_2

Suggestions of use:

Thanks to its POF+ character, SafMead™ Twist produces mead with spicy notes, mainly clove. Meads made with SafMead™ Twist reveal pleasant notes of almond and hazelnut.
SafMead™ Twist is also characterized by a moderate production of ethyl esters leading to fruity and floral notes, with a pleasant long finish.

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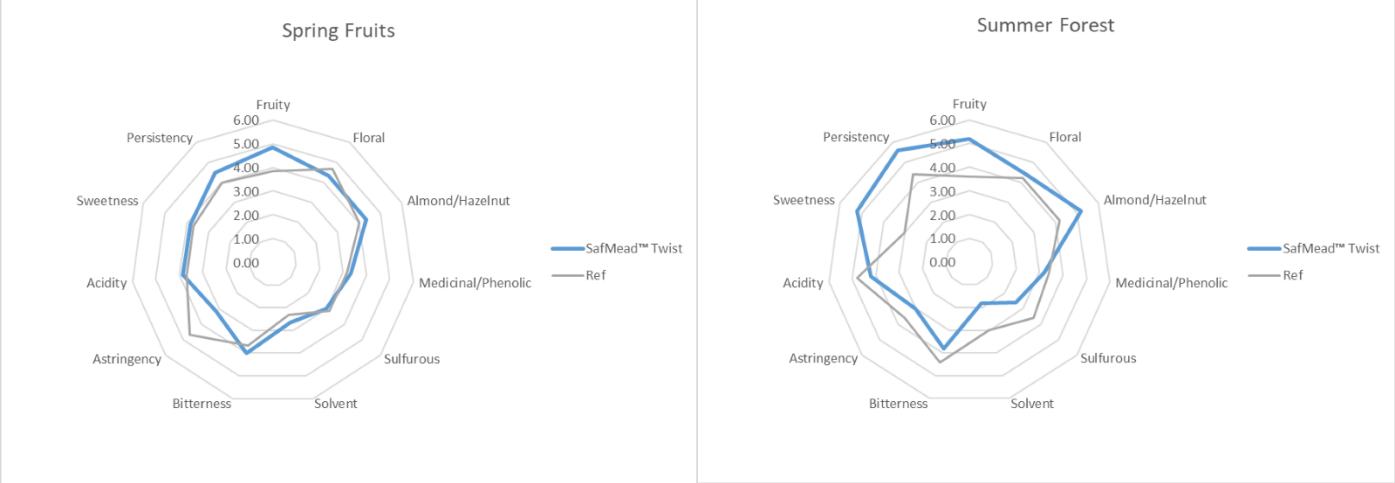
Experimental results:

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



Usage:

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:

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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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