



# SafCEno™ CK S102



ACTIVE  
DRY YEAST

## THE ORIGINAL STRAIN FOR AROMATIC WHITE AND ROSE WINES

**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™ CK S102** was selected in the Loire Valley region in France on Sauvignon Blanc for its ability to intensify the aromatic profiles of white and rosé wines even in difficult winemaking conditions.

### Enological characteristics:

#### Fermentation abilities:

- **Excellent implantation ability thanks to its Killer phenotype**
- Short lag phase, very fast fermentation kinetics
- Maximum ethanol tolerance: up to 15 % v/v
- **Recommended range of fermentation temperature: 10-30 °C (50-86°F) but lower temperature 8-10°C (46.4°-50°F) is possible**
- Complete fermentations even on highly clarified musts (< 50 NTU)
- Strong nitrogen requirement is recommended to optimize its aromatic expression and to avoid any risk of organoleptic deviations (sulfury notes): Ratio  $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} > 0.9$

#### Metabolic characteristics:

- Good total acidity maintenance
- Medium-low production of volatile acidity
- Medium-high SO<sub>2</sub> production. **SafCEno™ CK S102** is not recommended for grapes that are treated with high amounts of copper sulfate
- High release and conversion of fruity thiols (3-MH and 3-MHA)
- High production of acetate esters (amylic notes) at low temperature and with a good nutrition program

### Suggestions of use:

#### Contributes to the organoleptic profile of aromatic grape varieties:

**SafCEno™ CK S102** encourages the expression of fruity thiols which makes it a good choice for aromatic Sauvignon Blanc, Colombard, Riesling, Gewurztraminer, Grenache and Syrah rosés.

#### Promotion of neutral varieties:

Thanks to its high acetate ester production, **SafCEno™ CK S102** is an ideal choice to enhance neutral grape varieties such as Ugni Blanc, Chardonnay, Sémillon ... to obtain fruity white and rosés wines with a very high aromatic intensity. **SafCEno™ CK S102** produces wines with strong fermentation flavors and great freshness.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

**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 wines: 20 g/hL (1.67 lb/1000 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)

## 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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