Fermentis by Lesaffre

E2U EASY TO USE by Fermentis

SafŒno™ HD A54

ACTIVE DRY YEAST

FOR INTENSELY FRUITY 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:

SafŒno™ HD A54 is the result of a Lesaffre R&D yeast hybridization program. This hybrid aims to overexpress fermentative floral and fruity higher alcohols and their corresponding acetate esters while keeping a clean fermentation profile for light young expressive wines.

Œnological characteristics:

Fermentation abilities:

- **Killer phenotype but moderate implantation ability**
- Medium lag phase and medium but regular kinetics
- Maximum ethanol tolerance: up to 15% v/v
- **Recommended range of fermentation temperature: 14-30°C (57.2-86°F)**
- Medium nitrogen requirements: Ratio $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} \geq 0.8$

Metabolic characteristics:

- Low to medium malic acid consumption and high total acidity maintenance
- Moderate volatile acidity and very low acetaldehyde production
- Medium H_2S production and very low to no SO_2 production
- Very high production of 2-phenylethanol, isoamyl alcohol and their acetates especially at low temperature

Suggestions of use:

For white and rosé wines with strong amylic notes:

Due to its extraordinary high production of isoamyl alcohol / isoamyl acetate and 2-phenylethanol / 2-phenylethyl acetate, **SafŒno™ HD A54** leads to wines with intense fruitiness towards banana, candy and strawberry notes, especially when they are fermented at low temperature (< 18°C/64.4°F). Its capabilities to maintain high total acidity and to bring roundness and sweetness is interesting to keep a great overall balance.

As a blending element:

The moderate production of ethyl esters of this strain combined with a very high isoamyl acetate production, acting as a flavor enhancer, allows to systematically strengthen the aromatic intensity of the wine, particularly on the fermentative notes. It makes this strain a really good tool to value neutral bases or to bring complexity to aromatic wines. This property leads as well to remove green aromas due to early picked unripe grapes.

Considering its low SO_2 production, this strain is particularly suitable to produce low SO_2 content wines and favor malolactic fermentations. **SafŒno™ HD A54** will help winemakers add value to their young and non-varietal wines.

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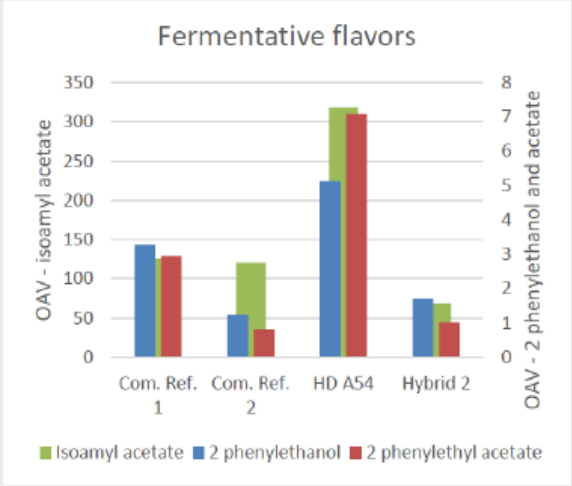
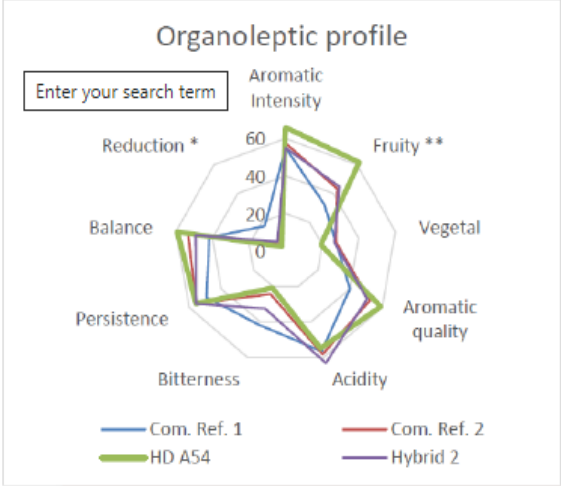
Aromatic and sensory analysis:

Melon de Bourgogne, Loire valley, 12.2% v/v, Adjustment with DAP from YAN/S = 0.3 to 1and adjustment of turbidity (60 NTU) with 30g/hl SpringCell™ at yeast inoculation, fermentation temperature constant 18°C (64.4°F).





12 professional tasters
(* significant at 5%, ** 1%)
OAV: Odor Active Value
(Concentration/Perception threshold).

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 and rosé 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.

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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