



SafSpirit™ CO-16

THE IDEAL CHOICE TO FERMENT BASE WINES FOR BRANDY PRODUCTION

Adding both intensity and aromatic complexity, **SafSpirit™ CO-16** is recommended for fermenting grape musts to produce Brandy (such as Cognac). It is characterized by the high production of acetate esters (isoamyl acetate, phenyl ethyl acetate, etc.) and phenyl-ethanol in wines, making it ideal for crafting brandies with intense fruity and floral aromas. The ability of **SafSpirit™ CO-16** to also produce fatty acid ethyl esters makes it a perfect choice for distillation on lees, which brings roundness and complexity. This yeast is regularly used to create distinctive wines well suited for blends.

The implementation of experiments with major Cognac houses (from 2017 to 2021) and tests carried out in partnership with the B.N.I.C.* (in 2015 and 2016) showed that **SafSpirit™ CO-16** presented essential technical characteristics for the production of wines intended for the production of quality eaux-de-vie.

*Bureau National Interprofessionnel du Cognac

Ingredients:

Yeast (*Saccharomyces cerevisiae*), emulsifier: sorbitan monostearate (E/INS 491)

Fermentation of sugars:

Monosaccharides (primarily glucose and fructose) and disaccharides (primarily maltose and sucrose).

Fermentation temperature:

Recommended range: 20°C–32°C (68°F–89.6°F). This yeast may ferment at lower temperatures with slower kinetics. At higher temperatures, this yeast may ferment with lower alcohol yields.

Dosage:

20-50 grams/hl (0.02 – 0.06 oz/gal)*

*We recommend broad dosing ranges, but the distiller must adjust the dose according to the fermentation temperature, attenuation, and desired organoleptic profile. Given the impact of yeast on the quality of the final alcohol, we strongly recommend that users conduct fermentation trials before using our products commercially.

Pitching:

Direct inoculation

Sprinkle the active dry yeast directly over the surface of the fermentation medium (must, wort, mash, juice, etc.) at or above the fermentation temperature. The yeast must be added progressively, ensuring complete coverage of the fermentation medium to avoid the formation of clumps as much as possible. Ideally, the yeast should be added during the first part of filling the vessel. It is possible to inoculate at temperatures above those selected for the fermentation, if adjusted when the rest of the fermentation medium is added.



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With previous rehydration

Alternatively, sprinkle the yeast over 10 times the volume of fermentation media or water at 25°C–35 °C (77°F–95°F). Leave to rest for 15 minutes, then gently stir and inoculate the homogeneous cream into the fermenter.

Typical Analysis:

% dry weight: 94.0-96.5%

Viable cells: > 15 x 10⁹ CFU/g

Total bacteria: < 1 CFU/10⁷ yeast cells

Acetic acid bacteria: <1 CFU/10⁸ yeasts cells

Lactic acid bacteria: <1 CFU/10⁷ yeasts cells

Pathogenic micro-organisms: in accordance with regulation

Packaging:

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

Storage:

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g., sunlight).

The product can be stored/transported at ambient temperatures below 25°C/77°F for up to 6 months without its performance being affected. Peaks of up to 40°C/104°F are allowed for a limited period (less than 7 days in total). For prolonged storage times (beyond 6 months) after the product has arrived at its final destination, Fermentis recommends storage at a controlled temperature (below 15°C/59°F).

Shelf life:

4 years from the production date. Refer to the best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C/39°F and used within 7 days of opening. Do not use soft or damaged sachets.

Each Fermentis yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre Group, a world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

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