

## SafSpirit CO-16



### INGREDIENTS

Yeast (*Saccharomyces cerevisiae*), Emulsifier: E491 (sorbitan monostearate)

### YEAST CHARACTERISTICS

- |                                      |  |
|--------------------------------------|--|
| <b>Fermentation Characteristics:</b> | <ul style="list-style-type: none"><li>- Short lag phase and medium to fast fermentation kinetic</li><li>- Fermentation temperature range: 17 – 35°C (Optimum 20 – 27°C)</li><li>- High alcohol tolerance</li><li>- Medium nitrogen requirements (0.8 – 0.9 YAN (mg/l) / initial sugar concentration(g/l))</li></ul>  |
| <b>Metabolic Characteristics:</b>    | <ul style="list-style-type: none"><li>- High production of fermentative esters, especially of isoamyl acetate and fatty acid ethyl esters (fruity notes)</li><li>- High production of phenyl-ethanol (floral notes) and medium production of the other higher alcohols</li><li>- High total acidity at the end of the alcoholic fermentation</li><li>- Low production of volatile acidity</li><li>- Low production of sulfites</li></ul> |

### SUGGESTIONS OF USE

**SafSpirit CO-16** is recommended for the fermentation of wine for the production of Brandy, bringing both intensity and aromatic complexity.

This strain is characterized by the production of acetate esters (isoamyl acetate, phenyl ethyl acetate, etc.) and of phenyl-ethanol in wines, producing brandy with intense fruity and floral aromas.

The fermentative abilities of **SafSpirit CO-16** to produce fatty acid ethyl esters makes it an ideal choice for **distillation on lees** in which it brings roundness and complexity.

**SafSpirit CO-16** is currently at the third stage of evaluation at the Bureau National Interprofessionnel du Cognac (2017 – 2019).

### HOW TO USE THIS YEAST

- **Gently pour** the desired quantity of yeast in **10 times its weight of tap water at 30-35°C** in a wide vessel. Cover all the water surface area by creating a **thin layer of yeast**.
- **Let it rest for 20 minutes**.
- **Gently stir** to complete the yeast rehydration and avoid the formation of clumps.

The obvious choice for beverage fermentation





- **Slowly double the volume of the yeast suspension by adding must from the tank while stirring in order to decrease the temperature of the yeast starter and to start the activation of the yeast.**
- **Let it rest for another 10 minutes.**
- Homogenize and incorporate the yeast starter to the must **during a pumping over with aeration.**

## TYPICAL ANALYSIS

% dry matter (DM):	> 92.0
Living cells at packaging:	> $1 \times 10^{10}$ /gram of DM
Moulds:	< $1 \times 10^4$ / gram
Lactic bacteria:	< $1 \times 10^5$ / gram
Acetic bacteria:	< $1 \times 10^4$ / gram

## DOSAGE

**Base wine before distillation:** 20 g/hl

## PACKAGING

Box of 20 vacuum-sealed packets of 500 g (box total net weight: 10 kg)

## STORAGE

During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months, without affecting its performance.

At final destination: Store in cool (<10°C/50°F) and dry conditions.

## SHELF LIFE

Refer to 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.

## GUARANTEE

**Each Fermentis® yeast production benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. Our process guarantees the highest microbiological purity and an optimum fermentative activity.**

*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*

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