



SafCEno™ PR 106



ACTIVE
DRY YEAST

FOR FRUITY SPARKLING 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™ PR 106 has been selected from the Lesaffre yeast collection for its high suitability to produce premium fruity white wine bases for closed-tank sparkling wines, especially Prosecco. It is also suited for the secondary fermentation.

Enological characteristics:

Fermentation abilities:

- Good implantation ability
- Short lag phase and fast kinetics
- Maximum ethanol tolerance: up to 15% v/v
- **Recommended range of fermentation temperature: 10-30°C (50-86°F)**
- Good fructose assimilation
- Low nitrogen requirements: Ratio $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} \geq 0.7-0.8$

Metabolic characteristics:

- Medium malic acid consumption
- High SO₂ resistance and low production of SO₂
- High production of higher alcohols and esters, especially ethyl esters

Suggestions of use:

For premium Prosecco base wines:

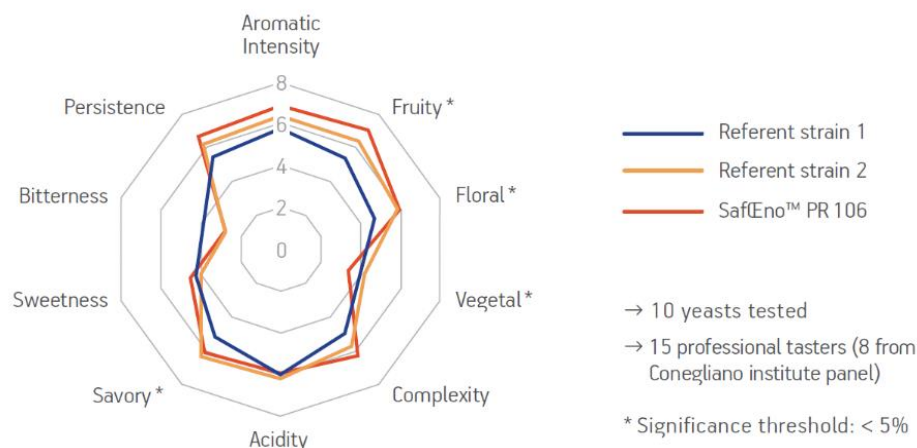
SafCEno™ PR 106 exhibits a clean, intensely fruity and floral aromatic profile by producing a high amount of esters and limiting fermentation defects. Its orientation towards fruity ethyl esters brings complexity to the wine while its non-negligible production of isoamyl acetate can help reduce some vegetal notes sometimes inherent to non-fully ripe base wines.

Whereas malic acid consumption and natural sweetness supply are usually not desired for these base wines, **SafCEno™ PR 106** interestingly showed a nice and fresh mouthfeel supported by a nice acidity and persistence in mouth and was locally judged very positively towards Prosecco base wines made of Glera grapes.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

Aromatic and sensory analysis:



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

Prise de mousse: specific protocol upon request

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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