



SafCEno™ SPK 05



ACTIVE
DRY YEAST

FOR FRESH, CLEAN AND MINERAL 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™ SPK 05 has been selected by Fermentis R&D for its ability to withstand difficult fermentation conditions and to contribute positively to the wine's aromatic character. SafCEno™ SPK 05 is particularly suited to the production of fresh, clean, and mineral sparkling wines.

Enological characteristics:

Fermentation abilities:

- High implantation ability
- Medium lag phase
- Fast and regular fermentative kinetics (first fermentation and Prise de Mousse)
- Maximum ethanol tolerance: up to 15% vol./vol.
- Recommended range of fermentation temperature: 10-30°C (50-86°F)
- Strong ability to ferment under stressful conditions of low pH (2.8-2.9) and low temperature.
- Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7-0.8.

Metabolic characteristics:

- Low production of volatile acidity
- Medium malic acid consumption (20% of initial concentration)
- High SO₂ resistance (between 50 and 75 mg/L)
- Very low production of acetaldehyde, SO₂ and H₂S

Suggestions of use:

For premium white base wines to produce clean and mineral sparkling wines:

Thanks to its impeccable fermentation abilities, SafCEno™ SPK 05 allows the production of white wines with clean, fresh and mineral profiles. SafCEno™ SPK 05 is considered a clean fermenter having strong fermentation kinetics over a wide range of temperatures and with low nitrogen demands.

For « **Prise de mousse** » for all types of sparkling wines (Champagne, Prosecco, Crémants...). For the secondary fermentation (Prise de mousse), SafCEno™ SPK 05 shows fast and regular kinetics even at low temperature (14°C / 57.2°F) and allows to quickly produce elegant, fresh and clean sparkling wines.

Thanks to its exceptional technical qualities, SafCEno™ SPK 05 is recommended for both the primary fermentation and for the Prise de Mousse.

TECHNICAL DATA SHEET - REV:

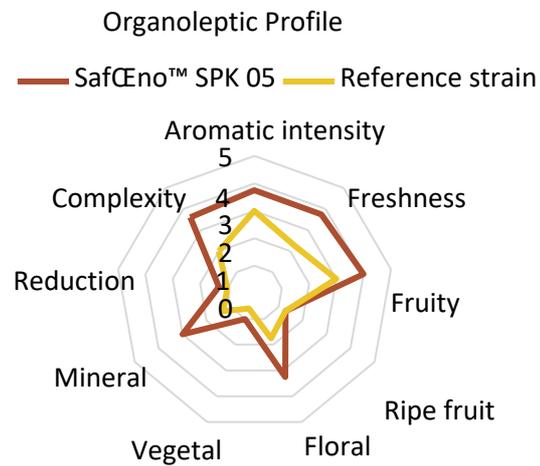
Jan. 23 – P2/2



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

Experimental results:

- Country: Italy.
- Grape variety: Grillo.
- Vintage: 2020.
- Chemical characteristics of the wine after alcoholic fermentation:
 - TAV: 10.68% v/v,
 - pH: 3.06,
 - total acidity: 7.51 g/L H₂SO₄,
 - volatile acidity: 0.27 g/L H₂SO₄,
 - malic acid: 2 g/L.



SafCEno™ SPK 05 allowed to obtain a white wine (base wine type - low pH and low alcohol) with a balanced aromatic profile with fresh, floral and mineral notes. The wine was preferred by the tasters for its overall quality, freshness and cleanness.

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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