

MYCOFERM BIO 12 B

ORGANIC Dry Active Yeast

MYCOFERM BIO 12 B is an **Organic Dry Active Yeast (DAY)** *Saccharomyces Cerevisiae*, with a good strength to allow for regular, safe and complete fermentations.

MYCOFERM BIO 12 B is produced in compliance to **Regulation CE 834/2007** and is free of emulsifiers.

SPECIFIC CHARACTERISTICS

MYCOFERM BIO 12 B is characterized by quick, regular and complete fermentations. It is designed for the production of different types of **Organic wines** and it is suggested:

- ✓ In must fermentation
- ✓ In fermentation of musts obtained from raisin or deriving from grapes of late harvest
- ✓ For the production of white, red, pink and sparkling wines.

ENOLOGICAL CHARACTERISTICS

Classification:	<i>Saccharomyces cerevisiae</i>
Temperature of fermentation:	between 15 and 35°C
Sugar/alcohol production:	16,5 g of sugar for 1% of alcohol
Tolerance to alcohol:	14% vol.
Resistance to free SO ₂ :	50mg/l
Foam production:	low
Volatile acidity production:	low (<0,25 mg/l)
Acetaldehyde production:	low (<20 mg/l)
Higher alcohols production:	low
H ₂ S production:	low
SO ₂ production:	<10 mg/l

DOSAGE AND INSTRUCTIONS FOR USE

The suggested dosage of **MYCOFERM BIO 12 B** is 20 g/hl in normal conditions. In critical conditions (e.g. stuck fermentation with high alcohol content), increasing dosage up to double is recommended.

IMPORTANT: application of activators and Biological Nutrients, such as ZIMOVIT B and BIOCIBUS BIO, is highly recommended in order to take complete advantage from all the characteristics of **MYCOFERM BIO 12 B**.

*In a clean container prepare a 5% sugar solution in the measure of 10 liters for each kg of **MYCOFERM BIO 12 B** to be used. Possibly make use of chlorine-free water, at a temperature of 35-38°C. Add the yeast while gently stirring the solution. After 10 minutes stir again gently and wait for 10 minutes more for a correct rehydration. Within the following 10 minutes (therefore within and not exceeding 30 minutes in total) add the yeast to the product to be fermented, making sure that there wouldn't be a temperature difference wider than 10°C between the biomass and the mass itself. If this is the case, proceed with a gradual acclimation.*

PACKING AND STORAGE

MYCOFERM BIO 12 B is available in vacuum packs of 500 g.

Store in a cool and dry place in its original package.

Carefully close the open packs that, in any case, should be used within the shortest possible time.

ORGANIC PRODUCT