

CEREVISIAE C 22

CEREVISIAE C22 is a *Saccharomyces cerevisiae* active dry yeast (ADY), selected for its capacity to rapidly prevail over indigenous yeasts.

CEREVISIAE C22 is SO₂ tolerant and brings fermentations to completion rapidly, with a regular kinetic and high alcohol yield.

CEREVISIAE C22 can be used in white, red and rosé fermentations.

General Characteristics and Applications

CEREVISIAE C22 is a yeast suitable for rapid and regular fermentations even in case of large volumes. Its lag phase is brief and this allows for a rapid start of fermentation, which will continue regularly as long as the temperature limit conditions are not exceeded; best is around 20 °C.

In these conditions, balanced wines with a clean bouquet are obtained.

A supply of nitrogen nutrients does favor the synthesis of aromas and will also limit the H₂S production.

In order to help and limit production of such a substance, it is best to avoid the fermentation of must with elevated contents of residual sulfur from anticryptogamic treatments.

Oenological Characteristics

Classification: *Saccharomyces cerevisiae*

Concentration: 25 billions of cells/g

Fermentation temperature: 15-25 °C

Alcohol tolerance: 15% vol.

Foam production: medium

Glycerol production: 5-8 g/L

Volatile Acidity Production: low

Acetaldehyde Production: low

H₂S production: medium

Dosage

The suggested dosage of CEREVISIAE C22 is 20 g/hL in regular conditions. In critical conditions (e.g. stuck fermentations with high alcohol degree) it is recommended to increase the dosage up to double.

IMPORTANT: the use of nutrients rich in nutritional factors is recommended.

Instructions for use

Prepare in a clean bucket a 5% sugar solution, equivalent to 10 liters for every kg of BAYANUS B22 to be added. Use chlorine-free water, if possible, at a temperature of 35-38 °C. Add the yeast and gently stir the solution. After 10 minutes, stir again gently and wait for 10 minutes more for yeast rehydration. In the successive 10 minutes (hence within and not beyond 30 minutes in total) add the yeast to the mass to be fermented, verifying that there is not a temperature difference higher than 10 °C between the biomass and the product to be fermented; in such case please perform a gradual acclimatization.

Packing

Vacuum packed bags of 500 g in boxes of 10 kg

Bags of 10 kg

Store in the original and sealed packaging at a temperature between 5 and 15 degrees in a dry place.

If partially used, close the pack and store it in the refrigerator at +4 °C.

Use preferably within 36 months of the production date.

This product is not considered dangerous therefore a material safety data sheet is not necessary.