

MYCOFERM CRU 31

MYCOFERM CRU 31 is a *Saccharomyces cerevisiae* var. *bayanus* active dry yeast (ADY) selected for its oenological properties in white and rosé winemaking. Because of its strong vigor, its use in red wine vinifications is advised only if the fermentation is conducted with temperature control, which should not get over 25°C.

MYCOFERM CRU 31 is capable of fermenting in critical conditions as is the case of clean musts, low temperatures and under reductive winemaking conditions; in this case the production of floral and fruity aromas and polysaccharides increases, therefore giving an important contribution to the balance and the sensorial stability of the wine.

TECNICAL CHARACTERISTICS



Conforme al documento:
**"ISTITUTO AGRARIO DI SAN MICHELE ALL'ADIGE:
LIEVITI SECCHI ATTIVI (L.S.A.)
AD ALTA VITALITÀ E PUREZZA"**
Certificato AQA n. 080/P - 1ª emissione 23.07.2007

MYCOFERM CRU 31 is a selected active yeast with "a high viability and purity", and certificated characteristics, for each batch, by the AQA, in compliance with ST.006 of IASMA.

Classification: *Saccharomyces cerevisiae* var. *bayanus*

Fermentation temperature: from 12 to 25°C
Sugar/alcohol yield: 16,4 g of sugar/1% alcohol
Alcohol tolerance: 16% volume.
Foam production: minimal

Glycerin production: medium-high
Volatile acidity: very low
Acetaldehyde production: very low
Superior alcohol production: low
SO₂ production: very low
H₂S production: low minimal

USE AND DOSAGE

15-20 g/hl under regular conditions; in critical conditions it is recommended to increase the dosage up to double. In order to take full advantage of the MYCOFERM CRU 31 characteristics, the use of nutrients and bio-regulators such as ZIMOVIT, NUTROZIM, BIOCOCBUS and CREAMFERM is strongly recommended.

Prepare 10 l of 5% sugar solution in a clean bucket, for each kg of MYCOFERM CRU 31 yeast. 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 proper 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 AND STORAGE

The yeast is available in vacuum packed bags of 500 g.
Store in a cool and dry environment in the original sealed package. Close carefully opened packages, which in any case must be used as soon as possible.

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