

Pure Fermentation

SIHA Active Yeast 2

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(*Saccharomyces cerevisiae*, D4 strain)

SIHA Active Yeast 2 is a pure, highly active dry yeast concentrate of natural wine yeast from top locations in Rhine-Hessen. This dry active yeast ensures rapid pre-fermentation and safe full fermentation even under adverse conditions. It is therefore also suitable for fermenting musts, mashes and re-diluted fruit juice concentrates.

Special advantages of SIHA Active Yeast 2:

- ▶ Very rapid pre-fermentation and reliable full fermentation over a wide temperature range
- ▶ Quickly displaces wild yeasts and bacteria, prevents undesirable fermentation by-products
- ▶ Results in aromatic wines with pronounced character (clear type and location bouquet)
- ▶ Easily suspended through stirring = straightforward application
- ▶ Low foaming
- ▶ Low nutrient requirement profile

Application

As a basic rule, musts and mashes should be inoculated with SIHA Active Yeast 2 as early as possible. Longer storage times promote uncontrolled propagation of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity g/hl (lb/1000 gal)	
	normal	difficult fermentation conditions
Red grape must	10 – 15 (0.8 – 1.3)	10 – 20 (0.8 – 1.7)
White grape must	10 – 15 (0.8 – 1.3)	10 – 20 (0.8 – 1.7)
Cider	10 – 15 (0.8 – 1.3)	10 – 20 (0.8 – 1.7)
Fruit must	10 – 15 (0.8 – 1.3)	15 – 20 (1.3 – 1.7)
Mashes	10 – 20 (0.8 – 1.7)	15 – 25 (1.3 – 2)

These quantities are guide values and should be adjusted to the individual conditions ('health' of the grapes or fruit, temperature, container size etc.).

The fermentation range is between 17 °C (62.6 °F) and 28 °C (82.4 °F). The higher the alcohol content, the lower the fermentation temperature has to be. The optimum fermentation temperature is 17 – 22 °C (62.6 – 71.6 °F). Ensure that large containers are adequately cooled.

SIHA Active Yeast 2 is best stirred into a 10:1 must/water mixture at 25 – 30 °C (77 – 86 °F), stirred again after approximately 10 minutes and added to the must. Mixing is not necessary if the must is pumped onto the yeast mixture.

For mashes, the yeast should be added directly into the container prior to filling in order to ensure uniform distribution during pumping.

Addition of 600 mg/1000 l = 2 tablets of SIHA Vitamin B1 creates even better propagation, fermentation, and metabolism conditions.

For final fermentation of stuck wines and safe fermentation under difficult conditions, it is beneficial to accustom the yeast to the fermentation conditions. This is best achieved by adding the quantity of yeast required for the total quantity of wine to approximately 10 % of the total product to be fermented and fermenting until approximately half the sugar present is used up. This mixture is then added to the remaining 90 % of the wine for final fermentation. Yeasts adapted this way usually start fermenting more quickly and have a lower tendency to die off than if they are added directly to the total quantity.

Product Characteristics

The yeast strain selected for SIHA Active Yeast 2 results in particularly fruity wines. It is characterized by clean metabolism and creates hardly any undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or esters. This prevents the taste being impaired by fermentation-related undesirable nuances. The character of the wines clearly emerges in an aromatic type and location bouquet.

Further selection aims were high fermentation activity and vitality, as well as low nutrient requirements. SIHA Active Yeast 2 shows an advantageous fermentation curve with high final attenuation. Wild yeasts and undesirable bacteria are suppressed.

The yeast can produce up to 15 percent alcohol by volume. The practical alcohol yield is approximately 47 % of the sugar to be fermented. For each kg of sugar fermented, approx. 546 kJ (130 kcal) of heat is released.

The proportion of contaminating germs is exceptionally small. No beverage-contaminating microorganisms are present.

SIHA Active Yeast 2 is continuously monitored for compliance with the cultivation parameters in all main wine-growing countries of the world. Its positive characteristics are continuously reinforced and secured through further selection.

Safety

No safety information has to be provided for SIHA Active Yeast 2, since the product is used directly for food production.

There are no known risks to humans or the environment during storage, handling, and transport of the product.

Additional Notes: Water hazard classification = 0

Storage

SIHA Active Yeast 2 is packed in airtight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

SIHA Active Yeast can be stored in intact packaging at 2 – 4 °C (35.6 – 39.2 °F) for approx. 10 years. Short-term storage at 20 °C (68 °F) is acceptable. Once a package has been opened, it should be used up as soon as possible.

Delivery Information

The product no. for SIHA Active Yeast 2 is 93.020. It is supplied in the following packaging units:

- | | |
|---------------------|--|
| 500 g (1.1 lb) | block pack with laminated aluminum film |
| 20 x 500 g (1.1 lb) | block packs with laminated aluminum film in carton |

HS Customs Tariff No.: 2102 10 90

Certified Quality

During the production process, SIHA Active Yeast 2 is constantly monitored to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packaging.



Reg. No. 000480 QM

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