

# Pure Fermentation

## LALVIN DV 10

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### (*saccharomyces bayanus*)

**LALVIN DV 10 is a specially selected dry active yeast strain of *saccharomyces bayanus*, which is used very reliably for the fermentation of white wine must and basic wine for sparkling wine. LALVIN DV 10 leads to relatively neutral sparkling wine with good balance between fruit and elegance.**

The specific advantages of LALVIN DV 10, particularly beneficial for sparkling wine production:

- ▶ Particularly suitable for the second fermentation due to good alcohol tolerance
- ▶ Low nutrient requirements
- ▶ Rapid start of fermentation and main fermentation
- ▶ Low formation of undesirable fermentation by-products
- ▶ Good flocculation properties

#### Application

As a basic rule, musts and basic wine for sparkling wine should be inoculated with LALVIN DV 10 as early as possible. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity (g/hl)	
	normal	difficult fermentation conditions
Must and sparkling wine	20 – 30	30 – 40

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the batch size etc. For large batches, adequate cooling must be ensured.

LALVIN DV 10 is best stirred into a 10:1 must/water mixture at 30 – 35 °C, stirred again after approximately 20 minutes and added to the must.

Addition of 600 mg SIHA Vitamin B1 (2 tablets) to 1000 l of wine creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 20 g/hl of SIHA Fermentation Salt.

Under these 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 in 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

Through selection over several years we were able to increase the alcohol tolerance of the LALVIN DV 10 yeast during fermentation. This positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality. LALVIN DV 10 is a relatively neutral fermentation yeast with good balance between fruit and elegance.

LALVIN DV 10 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN DV 10 generates no undesirable fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid or ester.

LALVIN DV 10 can produce up to 16 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.

#### Safety

No safety information has to be provided for LALVIN DV 10, 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: generally not harmful to water according to the German VwVwS regulations of 1999 (Administrative Regulation on the Classification of Substances Hazardous to Waters into Water Hazard Classes).

## Storage

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LALVIN DV 10 is packed in air-tight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN DV 10 can be stored for three years at 4 – 10 °C. Short-term storage at 20 °C is acceptable. Once a package has been opened, it should be used up as soon as possible.

## Delivery Information

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LALVIN DV 10 has the article number 93.316 and is supplied in the following packaging units:

500 g      block pack with laminated aluminum film

20 x 500 g block pack with laminated aluminum film  
(carton)

HS customs tariff: 2102 10 90

## Cerified Quality

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During the production process, LALVIN DV 10 is continuously 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 as well as during final packaging.

LALVIN DV 10 conforms to the purity regulations of the International OIV Code for wine treatment products and to the regulations of the German Wine Ordinance. Please pay attention to the national laws.



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