

Pure Fermentation

uvaferm PM

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(*saccharomyces bayanus*)

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

The specific advantages of uvaferm PM, particularly beneficial for sparkling wine production:

- ▶ Specially developed for the fermentation of basic wine for sparkling wine
- ▶ Selected over several years for reliable and uniform fermentation performance
- ▶ Rapid start of fermentation and main fermentation
- ▶ Low formation of undesirable fermentation by-products
- ▶ Good flocculation properties

Application

As a basic rule, basic wine for sparkling wine should be inoculated with uvaferm PM as early as possible. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity (g/hl)	
	normal	difficult fermentation conditions
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.

u vaferm PM is best stirred into a 10:1 must/water mixture at 35 – 40 °C, stirred again after approximately 20 minutes and added to the must.

The optimum fermentation temperature is between 14 – 18 °C, the minimum starting temperature is 13 °C. The fermentation temperature should not exceed 25 °C. Lower temperatures generally require higher dosage.

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 5 – 10 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 uvaferm PM yeast during fermentation. Further aims of the development work were high fermentation activity and vitality. uvaferm PM is a reliable fermentation yeast with good agglomeration characteristics and therefore good sedimentation capability. It is a classic Champagne yeast with distinct yeasty/nutty aroma.

uvaferm PM shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm PM generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid or ester.

uvaferm PM 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 uvaferm PM, 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

uvaferm PM 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, uvaferm PM 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

uvaferm PM has the article number 93.204 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

During the production process, uvaferm PM 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.

uvaferm PM 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.



Reg. No. 000480 QM

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