

Pure Fermentation

LALVIN C

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(*saccharomyces bayanus*)

LALVIN C is a specially selected dry active yeast strain of *saccharomyces bayanus* that is used for the fermentation of basic wine for sparkling wine and is also to restart stuck fermentation. The special advantages are high alcohol tolerance, rapid start of fermentation and secure main fermentation, even under unfavorable conditions. LALVIN C is suitable for both red and white wine.

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

- ▶ Specially developed for the fermentation of basic wine for sparkling wine and wines of stucked fermentation
- ▶ High alcohol and CO₂ tolerance (up to 15 percent by volume of alcohol)
- ▶ Rapid start of fermentation and main fermentation
- ▶ Low formation of undesirable fermentation by-products
- ▶ Good sedimentation behavior, early and clean racking through good flocculation properties

Application

As a basic rule, basic wine for sparkling wine or sluggish fermented wines should be inoculated with LALVIN C as early as possible. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity (g/hl)	
	normal	difficult fermentation conditions
White wine must	15 – 20	20 – 40
If fermentation has stopped		30 – 50

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 C is best stirred into a 10:1 must/water mixture at 30 – 35 °C, stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 15 – 30 °C, the minimum starting temperature is 13 °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 final fermentation of stucked wines, we recommend adding an additional dose of 25 g/hl of SIHA PROFERM® Plus.

Product Characteristics

Through selection over several years we were able to increase the alcohol tolerance of the LALVIN C yeast during fermentation. LALVIN C is characterized by very good sedimentation behavior and therefore facilitates racking of the wines. This very positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality.

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

LALVIN C 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 C, 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

LALVIN C 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 C 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

LALVIN C has the article number 93.301 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, LALVIN C 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 C 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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