

# Pure Fermentation

## uvaferm CS 2

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### (saccharomyces cerevisiae)

**uvaferm CS 2 is a specially selected dry active yeast that is particularly suitable for cold fermentation. It develops distinctly tangy wines with fresh lemon flavors that are well suited for Sauvignon Blanc, Riesling and all grape varieties with a rich bouquet.**

The specific advantages of uvaferm CS 2:

- ▶ Very good cold fermentation characteristics
- ▶ Low nutrient requirements
- ▶ Controlled, reliable fermentation
- ▶ Very low formation of undesirable fermentation by-products

#### Application

As a basic rule, musts should be inoculated with uvaferm CS 2 as early as possible. Longer maceration time favour uncontrolled multiplication of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity (g/hl)	
	normal	difficult fermentation conditions
White wine	15 – 20	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.

uvaferm CS 2 is best stirred into a 10:1 must/water mixture at 35 – 40 °C, stirred again after approximately 15 minutes and added to the must. Rehydration with LALVIN Go-Ferm is advisable, particularly for fermentation temperatures below 15 °C, since uvaferm CS 2 tends to form volatile acids at very low temperatures.

The optimum fermentation temperature is between 13 – 17 °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 20 – 30 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

uvaferm CS 2 is a safely fermenting yeast that was specially selected to suppress phenolic compounds. Through its specific metabolism it promotes the formation of characteristic flavor components, leading to a fresh, tangy wine.

uvaferm CS 2 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm CS 2 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.

uvaferm CS 2 can produce up to 14 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 CS 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: 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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uvaferm CS 2 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 CS 2 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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uvaferm CS 2 has the article number 93.208 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, uvaferm CS 2 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 CS 2 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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