

Pure Fermentation

LALVIN EC 1118

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(*Saccharomyces bayanus*)

LALVIN EC 1118 is a specially selected dry active yeast strain of *saccharomyces bayanus*, which is used very reliably for the fermentation of white must and wine. In still wine, LALVIN EC 1118 reinforces lemon flavors, in sparkling wine it tends to form green apple flavor or vegetative nuances. Particularly suitable grape varieties are Chardonnay, Pinot Blanc and light Pinot Gris.

The specific advantages of LALVIN EC 1118:

- ▶ Specially developed for the fermentation of base wine for sparkling wine
- ▶ Good activity over a wide temperature range
- ▶ Rapid pre- and full fermentation
- ▶ Low formation of undesirable fermentation by-products
- ▶ Good sedimentation behavior
- ▶ Low nutrient requirements

Application

As a basic rule, basic wine for sparkling wine should be inoculated with LALVIN EC 1118 as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria. Fermentation problems are reliably prevented with the following dosage:

Intended application	Dosage (g/hl)	
	normal	difficult conditions
Sparkling wine production	20 – 30	30 – 40
Must	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 container size etc. Ensure that large containers are adequately cooled.

LALVIN EC 1118 should be stirred into ten times the quantity of a must/water mixture at 30 – 35 °C, stirred again after approximately 20 minutes and then added to the must or wine.

The optimum fermentation temperature is between 14 and 18 °C, the minimum starting temperature is 12 °C. The fermentation temperature should not exceed 30 °C. Lower temperatures generally require higher dosage.

Addition of 600 mg SIHA Vitamin B1 (2 tablets) per 1000 l of wine leads to even for favorable multiplication, fermentation and metabolism conditions. For promoting fermentation in difficult musts 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

Selection over several years enabled us to increase the fermentation activity of LALVIN EC 1118 even under very adverse conditions and at the same time to reduce its nutrient requirements. Increased β -glucosidase activity leads to release of bound terpenes, which increase the fruity character. LALVIN EC 1118 is a classic Champagne yeast with high autolysis stability.

LALVIN EC 1118 has an advantageous fermentation curve with a high final degree of fermentation. Wild yeast and undesired bacteria are suppressed. LALVIN EC 1118 does not generate undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α -ketoglutaric acid, volatile acid, or ester.

LALVIN EC 1118 is capable of producing 16% alcohol by volume. The practical alcohol yield is approximately 47 % of the sugar to be fermented. Approximately 546 kJ (130 kcal) of heat is released for each kilogram of sugar reaction.

Safety

No safety specifications are required for LALVIN EC 1118 as this product is used directly for food production. Storing, handling, and transporting this product do not create health or environmental hazards.

Additional information: 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 EC 1118 is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

LALVIN EC 1118 can be stored at 4 – 10 °C for a period of three years as long as the packaging remains intact. The product can also be stored at 20 °C for short periods. Use up any remaining product quickly once the packaging is opened.

Delivery Information

The article no. for LALVIN EC 1118 is 93.303. It is available in the following packaging units:

500 g	aluminum sandwich foil block pack
20 x 500 g	aluminum sandwich foil block packs per carton

HS customs tariff: 2102 10 90

Certified Quality

LALVIN EC 1118 is inspected regularly during the production process to ensure uniformly high product quality.

These inspections include technical function criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls are carried out immediately prior to and during final packaging.

LALVIN EC 1118 meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.



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