

Pure Fermentation LALVIN® S6U

Saccharomyces Uvarum

LALVIN S6U yeast is a specially selected dry active yeast that is particularly suitable for the fermentation of must with low sum of extract. Due to its specific metabolism characteristics, LALVIN S6U yeast on average generates 0.13 – 0.27 oz/gal (1 – 2 g/l) more glycerin than most other dry active yeasts.

The specific advantages of LALVIN S6U yeast:

- More extract through increased glycerin formation
- Rapid start of fermentation, yet gentle and controlled fermentation
- Formation a fine bouquet that is typical for the variety
- Low formation of undesirable fermentation by-products

Application

As a basic rule, musts should be inoculated with LALVIN S6U yeast as early as possible. Longer maceration time favors uncontrolled multiplication of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult
White wine must	1.6 – 2.1 (20 – 25)	2.9 – 3.8 (35 – 45)

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 S6U yeast is best stirred into a 10:1 must/water mixture at approx. 95 °F (35 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 60.8 – 64.4 °F (16 – 18 °C), the minimum starting temperature is 57.2 °F (14 °C). The fermentation temperature should not exceed 77 °F (25 °C). Lower temperatures generally require higher dosage.

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 2.5 – 3.3 lb/1,000 gal (30 – 40 g/hl) SIHA Fermentation Salt yeast nutrient.

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

LALVIN S6U yeast is a yeast that was specially selected for grape varieties and vintages with low sum of extract. Since significantly more glycerin is generated (up to 49% more compared with normal dry active yeasts), fermentation with LALVIN S6U yeast can make the wine more full-bodied. Due to the increased glycerin formation, the alcohol yield is slightly reduced.

LALVIN S6U yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN S6U yeast generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

LALVIN S6U yeast can produce up to 14% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/59 kcal (130 kcal) of heat is released.

Safety

No safety information has to be provided for LALVIN S6U yeast, 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.

Storage

LALVIN S6U yeast is packed in airtight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN S6U yeast can be stored for three years at 39 to 50 °F (4 – 10 °C). Short-term storage at 68 °F (20 °C) is acceptable.

Once a package has been opened, it should be used up as soon as possible.

Delivery Information

LALVIN S6U yeast is sold under article no. 93.307 and is available in the following package sizes:

1.1 lb (500 g)	aluminum sandwich foil block pack
20 x 1.1 lb (500 g)	aluminum sandwich foil block pack in carton

Certified Quality

During the production process, LALVIN S6U yeast 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 S6U yeast 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.

LALVIN® is a registered trademark of Lallemand Inc.

North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altludersheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Rua Clark, 2061 - Macuco
13279-400 - Valinhos, Brazil
Tel: +55 11 3616-8400

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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