

Pure Fermentation SIHA VARIOFERM®

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SIHA VARIOFERM® is a highly active dry yeast combination of *Saccharomyces cerevisiae* D4, SF8 and U17 for reliable and pure fermentation without negative taste influences in wine processing. The yeast strains were selected especially for use in a combined product according to all important enological criteria (moderate fermentation; high dominance over spontaneous flora; negligible frothing; rapid sedimentation). Therefore the harvest has a greater influence on the proportions of yeast strains which control fermentation. The product guarantees greater variation and natural variety, while offering the same all-round reliability of dry pure culture yeasts.

The specific advantages of SIHA VARIOFERM®:

- ▶ Same all-round reliability of dry pure culture yeasts
- ▶ The positive properties of three specially selected yeast strains complement each other in an ideal manner
- ▶ The must determines the yeast strains which control fermentation and their respective proportions
- ▶ Greater variation and natural variety in wine processing

Application and Application Quantities

The musts should be treated with SIHA VARIOFERM® as soon as possible. Longer periods of standing favour the uncontrolled reproduction of wild yeasts and unwanted bacteria.

Recommended dosage (standard value): 20 g/hl (1.7 lb/1000gal).

These quantities are guidelines and should be adjusted to suit the individual conditions (health of the material harvested, temperature, presence of fungicide residue, container size etc.).

The fermentation temperature range is between 10 °C (50 °F) and 35 °C (95 °F), the optimum fermentation temperature is between 18 °C (64 °F) and 22 °C (71 °F). When using large containers, care should be taken to provide for adequate cooling.

SIHA VARIOFERM® is best stirred into the 10-fold quantity of juice-water mixture at 20 – 30 °C (68 – 86 °F) left for about 10 minutes, then stirred thoroughly again and added to the must. Mixing in is unnecessary if the must is pumped onto the yeast preparation.

The yeast can also be added directly to the must without suspension. In this case the period until fermentation begins is extended by only a few hours. However, to ensure reliable preliminary fermentation the yeast quantity should be increased by about 20 %.

The addition of 40 g/hl (3.3 lb/1000 gal) SIHA PROFERM® (a special yeast rind/yeast nutrient combination to avoid disturbances in the fermentation process) creates even better fermentation and metabolic conditions and is particularly recommended in the case of extremely pre-clarified musts or if pesticide residues are expected.

To complete the fermentation of stopped wines it is advantageous to let SIHA VARIOFERM® become accustomed to the fermentation conditions. This is done by adding 60 g/hl (5 lb/1000 gal) to 10 % of the wine to be fermented and permitting fermentation to start until about half of the sugar still present has been used up. This mixture is then added to the remaining 90 % of wine to be fermented. If not already added, the wine should be mixed with SIHA PROFERM® before it is divided.

Product Characteristics

The yeast strains selected for SIHA VARIOFERM® were chosen especially with a view to their use in a combined product. All are distinguished by clean metabolism and produce hardly any unwanted side products during fermentation, such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acids and ester. This prevents any taste influence caused by off-tones during fermentation.

The yeast can produce up to 16 Vol.-% alcohol. The practical alcohol yield is about 47 % of the sugar to be fermented. For each kg of sugar transformation about 564 kJ (130 kcal) of heat are released.

SIHA VARIOFERM® has at least 20,000 million viable fermentative yeast cells per gram. Microorganisms injurious to beverages are not present.

Safety

No technical safety data are given as these products are used directly in the production of foodstuffs. There is no danger for personnel and environment during storage, handling and transportation.

Storage

SIHA VARIOFERM® is packed in air-tight aluminium sandwich foil using inert gas. The bloc package is vacuum-sealed. It is easy to check that the package is intact.

It can be stored for three years at 4 – 10 °C (39 – 50 °F) in an undamaged package. It can be stored for a short time at temperatures of up to 20 °C (68 °F). Opened packages should be used up immediately.

Delivery Information

SIHA VARIOFERM® is sold under article no. 93.100 and is available in the following package sizes:

500 g (1.1 lb)	aluminium foil bloc package
20 x 500 g (1.1 lb)	aluminium foil bloc packages in carton

H.S. Customs Tariff No. 2102 10 90

Certified Quality

SIHA VARIOFERM® is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.



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