

# Pure Fermentation

## uvaferm NEM

1 B 2.2.64 · ISc  
09/2004

### (saccharomyces cerevisiae)

**uvaferm NEM is a specially selected dry active yeast, which is particularly beneficial for the fermentation of red wine must and red wine mash. The special advantages are color extraction and rapid main fermentation. uvaferm NEM is very suitable for spicy, deep red wines (Cabernet Sauvignon, Merlot, Zinfandel).**

The specific advantages of uvaferm NEM:

- ▶ Moderate nutrient requirements
- ▶ Wide temperature range
- ▶ Quickly displaces wild yeasts and bacteria thanks to "killer characteristics"
- ▶ Rapid start of fermentation and main fermentation
- ▶ Low formation of undesirable fermentation by-products

#### Application

As a basic rule, musts should be inoculated with uvaferm NEM 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
Red wine mash	15 – 25	30 – 40
Red wine must	15 – 20	30 – 35

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 NEM 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.

The optimum fermentation temperature is between 16 – 32 °C, the minimum starting temperature is 15 °C. uvaferm NEM should only be added to heated must or mash after recooling or rather cooling to 20 °C.

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 10 g/hl of SIHA PROFERM® Plus.

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 reduce the color adsorption of the yeast and therefore to achieve better color yield. This very positive yeast quality is continuously reinforced and secured through further selection. Wines fermented with uvaferm NEM have a distinct bouquet that is typical for their variety and a robust tannin structure. Further aims of the development work were high fermentation activity and vitality.

uvaferm NEM shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm NEM 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 NEM 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 uvaferm NEM, 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 NEM 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 NEM 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 NEM has the article number 93.212 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 NEM 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 NEM 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.



Reg. No. 000480 QM

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The logo for BEGEROW, featuring the word "BEGEROW" in a bold, red, sans-serif font. Above and below the text are horizontal lines with a small red diamond shape in the center of each line.