

Pure Fermentation uvaferm® NEM

Saccharomyces Cerevisiae

uvaferm NEM yeast 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 yeast is very suitable for spicy, deep red wines (Cabernet Sauvignon, Merlot, Zinfandel).

The specific advantages of uvaferm NEM yeast:

- 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 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 fermentation conditions
Red wine mash	1.2 – 2.1 (15 – 25)	2.5 – 3.3 (30 – 40)
Red wine must	1.2 – 1.6 (15 – 20)	2.5 – 2.9 (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 yeast is best stirred into a 10:1 must/water mixture at 95 – 104 °F (35 – 40 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 60.8 – 89.6 °F (16 – 32 °C). The minimum starting temperature is 59 °F (15 °C). uvaferm NEM yeast should only be added to heated must or mash after recooling or rather cooling to 68 °F (20 °C).

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient fermentation aid per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For final fermentation of stucked wines, we recommend adding an additional dose of 0.8 lb/1,000 gal (10 g/hl) SIHA PROFERM™ Plus combined 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

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

uvaferm NEM yeast can produce up to 16% 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 uvaferm NEM 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.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website

Storage

uvaferm NEM yeast 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 yeast can be stored for four 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

uvaferm NEM yeast is sold under article no. 93.212 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, uvaferm NEM 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.

uvaferm NEM 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.

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