

# Pure Fermentation

## uvaferm 228

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### (saccharomyces cerevisiae)

**uvaferm 228 is a specially selected dry active yeast with succinct effect on variety typicity and regional character. Very suitable for Riesling and Muscat varieties.**

The specific advantages of uvaferm 228:

- ▶ Good cold fermentation characteristics
- ▶ Strong  $\beta$ -glucosidase activity
- ▶ Rapid start of fermentation, controlled, reliable final fermentation
- ▶ Low formation of undesirable fermentation by-products

#### Application

As a basic rule, musts should be inoculated with uvaferm 228 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
White wine	15 – 20	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 batch size etc. For large batches, adequate cooling must be ensured.

uvaferm 228 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. Rehydration with LALVIN Go-Ferm is advisable, particularly for fermentation temperatures below 15 °C.

The optimum fermentation temperature is between 15 – 18 °C, the minimum starting temperature is 13 °C. The fermentation temperature should not exceed 25 °C. Lower temperatures generally require higher dosage.

Addition of 600 mg SIHA Vitamin B1 (2 tablets) to 1000 l of wine creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 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.

**Since uvaferm 228 has very high nutrient requirements, we strongly recommend adding an additional dose of 40 g/hl of SIHA PROFERM® Plus to the abating fermentation.**

#### Product Characteristics

uvaferm 228 is a safely fermenting yeast that was specially selected to release complex terpene flavors through high  $\beta$ -glucosidase activity. Furthermore, uvaferm 228 starts fermentation quickly, followed by slow, reliable and gently full fermentation.

uvaferm 228 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm 228 generates no undesirable fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvate,  $\alpha$ -ketoglutaric acid, volatile acid or ester.

uvaferm 228 can produce up to 14 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 228, 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 228 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 228 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 228 has the article number 93.206 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 228 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 228 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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