

Pure Fermentation Cross Evolution YSEO

Saccharomyces Cerevisiae – Based on the Yeast Security & Sensory Optimization Process (YSEO)

A new hybrid yeast strain, Cross Evolution YSEO yeast was developed by the Institute for Wine Biotechnology at Stellenbosch University (South Africa) and Lallemand Oenology. During the YSEO production process, the yeast nutrient availability was increased and on the yeast specificity adapted.

This specialty yeast is particularly well suited for promoting the typicity and balance of white wines (Pinot Gris, Sauvignon Blanc, and Gutedel) and rosé wines.

The specific advantages of Cross Evolution YSEO yeast:

- High flavor release, particularly of grape variety-specific flavors
- Balanced fruity and vegetative flavors
- Low nutrient requirements
- Active killer factor (K2 factor), i.e. product prevails against spontaneous yeast flora
- Low formation of SO₂ bond partners
- Fermentation temperatures: 57.2 – 60.8 °F (14 – 16 °C)

Application

As a basic rule, musts should be inoculated with Cross Evolution YSEO yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria. The following dosages will reliably prevent fermentation problems.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
White wine	2.1 – 2.5 (25 – 30)	2.5 – 3.3 (30 – 40)
Rosé wine	2.1 – 2.5 (25 – 30)	2.5 – 2.9 (30 – 35)

The quantities stated are reference values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the container size etc. Ensure that large containers are adequately chilled.

The optimum fermentation temperature is between 59 and 64.4 °F (15 – 18 °C), the minimum starting temperature is 57.2 °F (14 °C). The fermentation temperature should not exceed 77 °F (25 °C).

At cooler fermentation temperatures (< 57.2 °F (14 °C)) we recommend adapting the yeast culture to the more challenging conditions in a smaller quantity (5 – 10% of the total quantity) for 12 – 15 hours.

The best method is to stir Cross Evolution YSEO yeast into ten times the amount of a must-water mixture at 95 °F (35 °C). Addition of SIHA® SpeedFerm yeast nutrient promotes the formation of active yeast cells and a high final degree of fermentation. After a rehydration period of 20 – 30 minutes, the activated yeast batch can be added to the must to be inoculated. Avoid excessive temperature jumps greater than 9 °F (5 °C) per hour.

Product Characteristics

Through extensive selection work, Stellenbosch University and Lallemand Oenology were successful in minimizing the nutrient requirements of the Cross Evolution YSEO yeast during fermentation. This characteristic is particularly suitable for musts with low nutrient content.

Cross Evolution YSEO yeast offers speedy fermentation and a high final degree of fermentation. Wild yeasts are suppressed by the killer-active strain. Cross Evolution YSEO does not generate undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester.

Cross Evolution YSEO yeast has high alcohol tolerance and can produce up to 15% alcohol by volume.

Safety

No safety specifications are required for Cross Evolution YSEO yeast since this product is used directly for food production. Storing, handling, and shipping this product do not create health or environmental hazards.

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

Storage

Cross Evolution YSEO yeast is packed airtight in laminated aluminum foil in an inert gas atmosphere. The integrity of the vacuum pack is easy to check.

In undamaged packaging, Cross Evolution YSEO 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

Cross Evolution YSEO yeast is sold under article no. 93.353 and is available in the following package sizes:

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

Certified Quality

Cross Evolution YSEO yeast inspected regularly during the production process to ensure uniformly high product quality.

These inspections include technical function criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls are carried out immediately prior to and during final packaging.

Cross Evolution YSEO yeast meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

North America

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

China

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

Europe/Africa/Middle East

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

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

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

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

EN
1 B 2.2.84
12-2016



Powering Business Worldwide

© 2016 Eaton. All rights reserved. All trademarks and registered trademarks are the property of their respective owners. All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.