

# Pure Fermentation

## uvaferm CM

1 B 2.2.12 · ISc  
09/2004

### (*saccharomyces cerevisiae*)

**uvaferm CM is a specially selected dry active yeast strain of *saccharomyces cerevisiae* that is equally suitable for red and white wine production. It is universally suitable for all fruit mashes and musts.**

The specific advantages of uvaferm CM:

- ▶ Universally suitable for all fruit mashes and musts
- ▶ Strong initial fermentation, very high end fermentation rate
- ▶ Low nutrient requirements
- ▶ Good temperature and alcohol tolerance
- ▶ No formation of undesirable fermentation by-products

#### Application

As a basic rule, musts and mashes should be inoculated with uvaferm CM 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 must	15 – 20	20 – 35
Red wine must	15 – 20	20 – 30
Red wine mash	20 – 30	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 CM 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 – 24 °C, the minimum starting temperature is 14 °C. The fermentation temperature should not exceed 28 °C. uvaferm CM 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 promoting fermentation, we recommend adding an additional dose of 20 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.

#### Product Characteristics

uvaferm CM is a highly reliable yeast with balanced substance for white wine and full-bodied balance for red wine that is typical for the variety. Through selection over several years we were able to increase the alcohol tolerance of the uvaferm CM yeast during fermentation. This positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality.

uvaferm CM shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm CM 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 CM 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 CM, 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 CM 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 CM 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 CM has the article number 93.200 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 CM 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 CM 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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