

# Pure Fermentation

## LALVIN QA 23

1 B 2.2.56 · ISc  
09/2004

### (*saccharomyces bayanus*)

LALVIN QA 23 is a specially selected dry active yeast that is used for the fermentation of fresh, fruity white wine. Particularly suitable grape varieties are Muscat, Müller-Thurgau, Gutedel and Sauvignon Blanc.

The specific advantages of LALVIN QA 23:

- ▶ Very low nutrient requirements
- ▶ Very good cold fermentation characteristics
- ▶ Quickly displaces wild yeasts and bacteria
- ▶ Selected over several years for reliable and uniform fermentation performance
- ▶ Rapid start of fermentation and main fermentation
- ▶ Low formation of undesirable fermentation by-products

#### Application

As a basic rule, musts should be inoculated with LALVIN QA 23 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	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.

LALVIN QA 23 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 14 – 18 °C, the minimum starting temperature is 13 °C. The fermentation temperature should not exceed 30 °C. Lower temperatures generally require higher dosage.

#### Product Characteristics

Through selection over several years we were able to minimize the nutrient requirements of the LALVIN QA 23 yeast during fermentation. This characteristic is particularly suitable for musts with low nutrient content. This very positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality. LALVIN QA 23 supports fruity wine types with apple and lemon flavors.

LALVIN QA 23 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN QA 23 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.

LALVIN QA 23 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 LALVIN QA 23, 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

LALVIN QA 23 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, LALVIN QA 23 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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LALVIN QA 23 has the article number 93.330 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, LALVIN QA 23 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.

LALVIN QA 23 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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