

Pure Fermentation
ConFerm™ Uni V

Saccharomyces Cerevisiae

ConFerm Uni V yeast is a highly active dry active yeast for alcoholic fermentation.

Grape Varieties



White wines



Rosé wine



Red wines

Fermentation Temperature Range (°F (°C))

| | | | | | | | |
|----|----|------|------|------|------|----|----|
| °F | 59 | 62.6 | 66.2 | 69.8 | 73.4 | 77 | 86 |
| °C | 15 | 17 | 19 | 21 | 23 | 25 | 30 |
| | ✓ | ✓ | ✓ | ✓ | ✓ | | |

Alcohol Tolerance (% vol)

| | | | | | | | |
|-------|------|------|------|------|------|------|------|
| % vol | 13.0 | 13.5 | 14.0 | 14.5 | 15.0 | 15.5 | 16.0 |
| | | | | ✓ | ✓ | ✓ | ✓ |

Nitrogen Available to Yeast (gr/fl oz (mg/l) in must)

| | | | | | | | |
|----------|-------|-------|-------|-------|-------|-------|--------|
| gr/fl oz | 68.65 | 73.03 | 77.59 | 82.16 | 86.72 | 91.28 | 100.41 |
| mg/l | 150 | 160 | 170 | 180 | 190 | 200 | 220 |
| | ✓ | ✓ | ✓ | ✓ | | | |

To achieve optimum rehydrogenation of ConFerm Uni V yeast, the use of inactive yeast preparations is recommended. In musts/mashes with very low yeast nutrient concentrations, SIHA® Fermentation Salt yeast nutrient, SIHA Vitamin B₁ yeast nutrient, and SIHA PROFERM™ H₄² combined yeast nutrient should be added.

Fermentation Speed



slow



medium



fast

Killer Factor



sensitive



neutral



killer

Formation of SO₂ Bond Partners (acetaldehyde, pyruvate, α-ketoglutarate)



high



medium



low

Effect on Malolactic Fermentation (MLF)



positive



neutral



negative

Application

The musts or mashes in each individual fermenting container should be inoculated with ConFerm Uni V yeast at an early stage. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

| Intended application | Application quantity in lb/1,000 gal (g/hl) for | |
|----------------------|---|-----------------------------------|
| | normal fermentation conditions | difficult fermentation conditions |
| Fruit mash | 0.83 – 1.25 (10 – 20) | 1.25 – 2.09 (15 – 25) |
| Fruit must | 0.83 – 1.25 (10 – 15) | 1.25 – 1.67 (15 – 20) |

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 container size etc.

ConFerm Uni V yeast should be stirred into 10 times the quantity of a must/water mixture at 86 – 91.4 °F (30 – 33 °C), left for approx. 10 minutes, stirred again and then added to the mash/must. For fruit mashes it is recommended to add the rehydrogenated yeast in portions during mashing.

Product Characteristics

ConFerm Uni V yeast is characterized by a favorable fermentation process with high final degree of fermentation. Wild yeast and undesired bacteria are suppressed. ConFerm Uni V yeast generates no undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester. ConFerm Uni V yeast can ferment up to 16% alcohol by volume.

Safety

No safety specifications are required for ConFerm Uni V yeast, as this product is used directly for food production.

Storing, handling, and transporting this product do not create health or environmental hazards.

Storage

ConFerm Uni V yeast is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

ConFerm Uni V yeast can be stored in intact packaging at 39.2 – 50 °F (4 – 10 °C) for up to three years. The product can also be stored at 32 °F (20 °C) for short periods.

Use up any remaining product quickly once the packaging is opened.

Delivery Information

ConFerm Uni V yeast has the article number 93.356. It is supplied in the following packaging units:

| | |
|----------------------|--|
| 1.1 lb (500 g) | laminated aluminum foil block pack |
| 20 x 1.1 lb (500 g) | laminated aluminum foil block pack in carton |
| 1 x 44.09 lb (20 kg) | laminated aluminum foil in carton |

Certified Quality

ConFerm Uni V yeast is monitored regularly during the production process to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

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 2.2.0.1
03-2019

© 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.



Powering Business Worldwide