

Pure selected yeast for the fermentation of highly fortified apple juices and deficiency substrates

Product Description

Oenoferm® C2 is a dry selected yeast for the making of apple wine/cider rich in alcohol. The yeast strain of the yeast species *Saccharomyces cerevisiae* is optimized in respect of fermentation velocity and maximal alcohol and temperature tolerance. The dry selected yeast ferments out neutrally and is particularly robust even when conditions are difficult as, for instance, high sugar content. The organoleptic quality of the ciders produced with this yeast is absolutely convincing. Oenoferm® C2 is equally applied to make neutral, high-alcohol base wines from strongly diluted fruit juices up to pure diluted glucose solution.

Admitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of treatment

Fully completed and clean fermentation of fortified apple juice to yield high-alcohol cider.

Fully completed fermentation of deficiency substrates rich in sugar (e.g. pure diluted glucose syrup).

Product and Effect

Oenoferm® C2 was selected and cultured with the aim to obtain optimal fermentation, especially in case of demanding and particular technological requirements. By means of this dry selected yeast, apple wines with a high alcohol content and ciders with high final fermentation degree can be produced.

Oenoferm® C2 can be employed in combination with the special nutrient preparation Vitamon® Plus to ferment deficiency media. Contrary to conventional fruit wine yeasts, the initial extract can hereby be adjusted considerably higher.

Dosage

An addition of 15 – 25 g Oenoferm® C2 to 100 L enriched apple juice produces an optimal number of viable yeast cells per mL must. This high density of yeast cells assures an immediate onset of fermentation.

The dosage used for deficiency substrates should amount to 40 g per 100 L or more.

Highly fortified apple juice:	20 g/100 L
Strongly diluted apple juice concentrate (>50 % juice proportion):	30 g/100 L
Deficiency substrate (e.g. glucose syrup plus water):	40-60 g/100 L

Application

Rehydration of Oenoferm® C2 is carried through in an approximately 10-fold amount of a lukewarm 1:1 mixture of juice and water (maximum temperature 40°C). Oenoferm® C2 is stirred in slowly and carefully revitalized for 1 – 2 hours. The yeast suspension, which usually shows a slight foam formation, is then added to the vessel under constant stirring. The temperature difference between the warm starter yeast preparation and the cool juice should not exceed 8°C. To optimize fermentation onset, the fermentation vessel can be aerated.

For an optimal fermentation onset, the substrate temperature may be at 30°C. As soon as the fermentation process is actively setting in – started by the yeast cultures – it is recommended to control the temperature to keep the fermentation process at the required level.

After approx. 3 days, the temperature should be adjusted to 25 – 27°C.

Storage

Vacuum package. Store in a cool and dry place. Reseal opened packagings immediately and tightly and use up within 2-3 days.