

MYCOFERM CRIO SP

MYCOFERM CRIO SP is a *Saccharomyces cerevisiae* active dry yeast (ADY), var. Bayanus, selected in France, in the Champagne region.

MYCOFERM CRIO SP is a cryophilous yeast very resistant to alcohol.

MYCOFERM CRIO SP is a "varietal" strain that respects the original characteristics of the grape and it is particularly indicated for production of sparkling wines.

General Characteristics and applications

MYCOFERM CRIO SP is characterized by its high sugar/alcohol yield, by its short lag phase and by quick fermentations that it carries up to the end even in critical conditions.

MYCOFERM CRIO SP is a strain recommended for the production of white wines and particularly for:

- Controlled re-fermentation
- Fermentation with high alcohol contents
- Fermentation of musts in low temperature (starting from 9°C)
- Production of soft wines, tank to its production of glycerol
- Fermentation of residual sugar in the grape skins destined to distillation, where the yield sugar/alcohol is particularly important.

Oenological Characteristics

Classification: *Saccharomyces cerevisiae* var. Bayanus

Viability and purity: in conformity to ST.006 of IASMA (Istituto Agrario di San Michele all'Adige)

Temperature of fermentation: between 15 and 25°C

Yield in sugar/alcohol: 16 g of sugar/1% of alcohol

Tolerance to alcohol: 16% vol.

Resistance to free SO₂: 50mg/L

Production of foam: low

Production of glycerol: 5-7 g/L

Production of volatile acidity: very low (<0,15 mg/L)

Production of acetaldehyde: very low (<20 mg/L)

Production of higher alcohols: low

Production of H₂S: low

Production of SO₂: <10 mg/L

Note: MYCOFERM CRIO SP possesses Killer K2 factor

Dosage

The suggested dosage of MYCOFERM CRIO SP is 20 g/hL in regular conditions. In critical conditions (e.g. stuck fermentations with high alcohol degree) it is recommended to increase the dosage up to double.

IMPORTANT: the use of nutrients and bio-regulators such as ZIMOVIT, NUTROZIM, BIOCOBUS and CREA-FERM is strongly recommended in order to take full advantage of the MYCOFERM CRIO SP characteristics.

Instructions for use

Prepare in a clean bucket 10L of 5% sugar solution, for every kg of MYCOFERM CRIO SP. Use chlorine free water, if possible, at a temperature of 35-38 °C. Add the yeast and gently stir the solution. After 10 minutes, stir again gently and wait for 10 minutes more for proper rehydration. In the successive 10 minutes (hence within and not beyond 30 minutes in total) add the yeast to the mass to be fermented, verifying that there is not a temperature difference higher than 10 °C between the biomass and the product to be fermented; in such case please perform a gradual acclimatization.

Packing

Vacuum packed bags of 500 g in boxes of 10 kg

Store in the original and sealed packaging at a temperature between 5 and 15 degrees in a dry environment. If partially used, close the package and store it in the refrigerator at +4°C.

This product is not considered dangerous therefore a material safety data sheet is not necessary.