

BAYANUS B 22

Active Dry Yeast

CHARACTERISTICS AND APPLICATIONS

BAYANUS B 22 *is an active dry yeast selected for its vigor and its consequent capacity to dominate rapidly over the indigenous strains.*

Other oenological characteristics of BAYANUS B22:

- *Regular fermentation kinetic*
- *Negligible production of volatile acidity and H₂S*
- *Brings fermentations to completion*
- *Tolerates even low fermentation temperatures*
- *Ideal for the elaboration of sparkling wines*

DOSAGE AND INSTRUCTIONS FOR USE

Suggested dosage: 20 g/hL under regular conditions; in critical conditions (e.g. stuck fermentations with high alcohol degree) it is recommended to increase the dosage up to double.

IMPORTANT: it is strongly recommended to use nutrients and bio-regulators such as ZIMOVIT, BIOCIBUS, NUTROZIM, CREA FERM and ZIMOCELL CBC (bio-regulator/stabilizer) to take the most advantage from the characteristics of this yeast.

Prepare in a clean bucket a 5% sugar solution, equivalent to 10 liters for every kg of BAYANUS B22 to be added. 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

10 kg vacuum packed

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

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