

# MYCOFERM CRU 56

MYCOFERM CRU 56 is an Active Dry Yeast (ADY) *Saccharomyces cerevisiae* selected for its enological characteristics in white, red and rosé vinification. MYCOFERM CRU 56 develops the expressions of white varietal grapes whereas, on neutral grapes, brings aromas of fresh and tropical fruits. Well suited for short macerations, classical macerations as well as carbonic maceration for the production of young rosé and "Vino Novello", where it will exalt notes of red fruits. Excellent its application for second fermentation in pressure tank of red fruity wines.

According to the document:

**"E. MACH FOUNDATION  
ISTITUTO AGRARIO DI SAN MICHELE ALL'ADIGE:  
ACTIVE DRY YEAST (A.D.Y.)  
AT HIGH VIABILITY AND PURITY"**  
Certified by AQA n. 080/P date 23.07.2007

\* The guarantee on high viability of the product has a duration of 24 months, starting from the date of packaging, which is shown on the compliance report, and if stored at T≤10°.

MYCOFERM CRU 56 is a selected Active Dry Yeast with "HIGH VIABILITY AND PURITY", characteristics that are certificated, for each batch, by the AQA, in compliance with ST.006 of IASMA.

## TECHNICAL CHARACTERISTICS

Classification: *Saccharomyces cerevisiae*  
Fermentation Temperature: from 12 to 32°C  
Sugar/alcohol yield: 16,4 g of sugar/1% of alcohol  
Tolerance to alcohol: 14% vol.  
Intense glycosidase activity: high varietal expression  
Nutritional needs: medium-high

Volatile acidity production: low  
Higher alcohols production: low  
SO<sub>2</sub> production: very low  
H<sub>2</sub>S production: low  
Acetaldehyde: low  
Killer factor: K2

## DOSAGE AND INSTRUCTIONS FOR USE

15-20 g/hl in normal conditions; for critical conditions, we recommend increasing the dosage up to double. In order to take full advantage of the MYCOFERM CRU 56 characteristics, the use of nutrients and bio-regulators such as ZIMOVIT, NUTROZIM, BIOCUBUS and CREAMFERM is strongly recommended.

Prepare 10 L of 5% sugar solution in a clean bucket, for each kg of MYCOFERM CRU 56 yeast. 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 AND STORAGE

The yeast is available in vacuum packed bags of 500 g.  
Store in a cool and dry environment in the original sealed package. Close carefully opened packages, which in any case must be used as soon as possible.

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