

# MYCOFERM CRU 12

MYCOFERM CRU 12 is a Dry Active Yeast (DAY) *Saccharomyces cerevisiae* selected for its enological characteristics in vinification of red "Mediterranean" wines, for medium and extended aging. MYCOFERM CRU 12, in these wines, brings aromas of fresh fruit and licorice, volume and tannic intensity. In young white and red wines, it valorizes fresh varietal aromas.

## CARATTERISTICHE TECNICHE

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 12 is an Dry Active Yeast (DAY) "AT HIGH VIABILITY AND PURITY", characteristics that are certified, for each single batch by AQA, in conformity to ST.01 of IASMA.

Sugar/alcohol yield: 16,5 g of sugar/1% of alcohol  
Positive impact on extraction and stabilization of color  
Preserves the acidity  
Tolerance to alcohol: 16% vol  
Respects the varietal aromas  
Production of glycerol: 7-9 g/l  
Low production of volatile acidity and of acetaldehyde

## INSTRUCTIONS FOR USE AND DOSAGE

15-20 g/hL under regular conditions; in critical conditions it is recommended to increase the dosage up to double. In order to take full advantage of the MYCOFERM CRU 12 characteristics, the use of nutrients and bio-regulators such as ZIMOVIT, NUTROZIM, BIOCIBUS and CREAMFERM is strongly recommended.

Prepare 10 L of 5% sugar solution in a clean bucket, for each kg of MYCOFERM CRU 12 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

This yeast is available in vacuum packs of 500 g.  
Store in a fresh and dry place and in its original and sealed packing.  
Carefully close again the used packs that, in any case, should be used as soon as possible.

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