

Experience the Difference: Organic Yeast Production For Sustainable Winemaking

Conventional Yeast Production

- ▶ High drying temperatures
- ▶ Conventional raw materials, no organic certification



Conventional molasses as sugar source, even from GMO-derived products



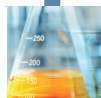
Synthetic ammonia (NH₃) as nitrogen source



Sulfuric acid (H₂SO₄) & sodium hydroxide (NaOH) for pH buffering



Synthetic vitamins & inorganic salts to supplement nutrition



Mono & diglycerides E471 sorbitan monostearate E491 as emulsifiers / preservatives



Difficult to degrade, persistent by-products

Yeast strains, yeast derivatives:

Additions may be needed to complete product. Few are parts of organic, natural origin.

vs.

2B Active Yeast Production

- ▶ Low drying temperatures
- ▶ Exclusive EC certified organic raw materials

Organic molasses as sugar source



Organic cereal and plant extracts steam pasteurised, as nitrogen, vitamin & mineral sources



Organic vegetable oil as a defoamer



Raw material for further Organic products – ZERO waste



Yeast strains & pure yeast derivatives:

No additions needed to complete product. More native nutrient & enzymatic retention.

4 values for a respectful wine culture

For true varietal character

Maintains natural varietal diversity of the terroir.
Excellent flavour, colour management and greater stability of the wine.



A true natural product

Free from petrochemicals and other synthetic compounds.
All raw materials derived from organic certified agriculture.



Optimal fermentation and sensory performance

Highest bioavailability of amino acids, vitamins, and minerals.
Optimized support of yeast and bacteria during fermentation.



Pure enjoyment

100 % vegetarian & vegan, free from known allergens.
No hidden preservatives or other emulsifiers.
GMO-free

