

2B Functional Active Yeast – Added value for your wines!

SAUVAGE

- ▶ For all white and red wines with ageing potential
- ▶ Very savoury and spicy characters (PCA)
- ▶ Glucosidase activity
- ▶ Native pectolytic activity

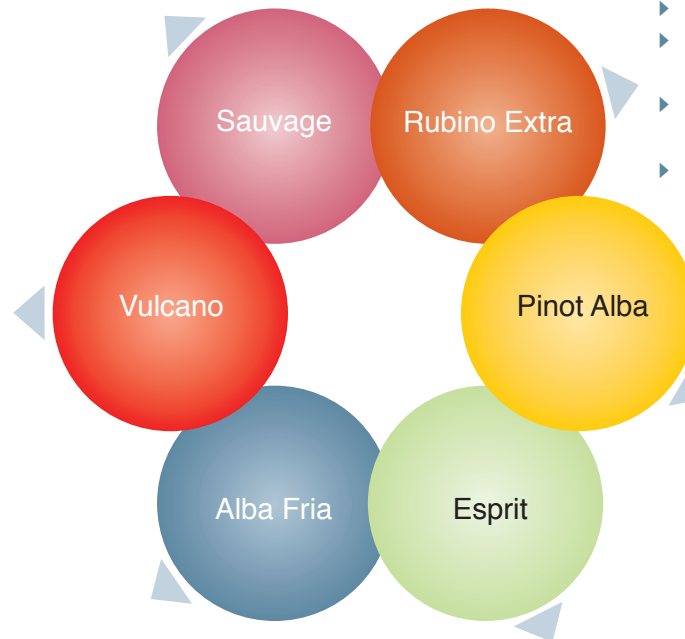
VULCANO

- ▶ Solution for spontaneous fermentations
- ▶ All varieties, white & red wines
- ▶ Expressive thiols and long chain esters
- ▶ High alcohol tolerance up to 16 vol % alc
- ▶ β-glucosidase activity
- ▶ Native pectolytic activity

ALBA FRIA

- ▶ All fruit and thiol aromatic white wines Sauvignon Blanc, Vermentino, G. Veltliner
- ▶ β-lyase activity
- ▶ Low nutrition demands suitable for low YAN figures
- ▶ Native pectolytic activity

VitiFerm™ BIO



RUBINO EXTRA

- ▶ All fruit driven & colour sensitive red wines
- ▶ Native xylase activity
- ▶ High alcohol tolerance up to 17 vol % alc
- ▶ Low nutrition demands suitable for low YAN figures
- ▶ Native pectolytic activity

PINOT ALBA

- ▶ All complex and creamy white wines e.g. Chardonnay & all barrel ferments
- ▶ High glycerol production
- ▶ Fast autolyse, release of mannoproteins
- ▶ Low sugar conversion rate

ESPRIT

- ▶ All terpene driven aromatic white wines Riesling, Muscat, Gewürztraminer
- ▶ Very high glucosidase activity
- ▶ Suppresses MLF due to SO₂ formation
- ▶ Low nutrition demands suitable for low YAN figures
- ▶ Native pectolytic activity

THE POWER OF NATURE



100% vegetarian & vegan free from known allergens

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Temperature ranges during the alcoholic fermentation

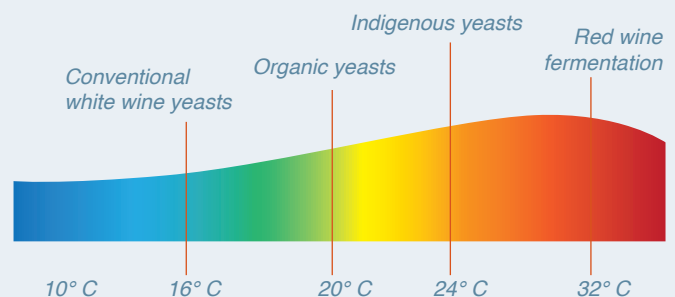
All organic yeast strains prefer – depending on the strain – a native range of fermentation temperature between 16° C and 20° C.

This temperature range is significant lower like for spontaneous fermentation and slightly higher like for industrial yeasts.

Most conventional strains are designed for lower fermentation temperatures by the addition of synthetic or chemical additives or using techniques of hybridization.

With organic yeasts, the natural fermentation temperature range of 16 to 20° C allows their enzymes to perform better and the true varietal characters will be released rather than the primary characters from cold fermentation.

These elements are important for true natural wines with sustainable flavour stability. Additionally, fermentation speed is not increased, which saves energy costs for cooling.



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Efficient and eco-friendly alternatives for premium winemaking

The demand for premium wines, and those produced in harmony with nature is increasing constantly. This is why global wine producers – whether they are small wineries or large corporations – are focussing more and more on minimal intervention winemaking. This not only for ethical reasons but mainly because of the higher quality and value of the final product.

The use of natural, organic certified products in the wine cellar today is considered a must for production of premium wines everywhere in the world.

Wine is generally considered to be a natural product, but unfortunately this expectation is not necessarily reflected in today's wine production techniques and applied additives.

It is common to use a number of additives and supporting agents that are not of natural origin but are produced synthetically or even derived from genetically modified organisms. Additionally, for the production of conventional yeasts, synthetic substances from petrochemistry are also used along with preservatives and emulsifiers.

In contrast to this, our 2B certified organic yeast and other fermentation products are free of any of these substances – with remarkable results for the quality of the wine.

Our international customers appreciate these benefits of 2B products, thus generating added value for their wines.

Advantages of organic versus conventional fermentation products for wine production

COMPARISON OF PROCESS	CONVENTIONAL YEAST	2B ORGANIC YEAST AND DERIVATIVES
Sugar source	Molasses, conventional but also GMO derived	Organic molasses
Nitrogen source	Synthetic ammonia, e. g. of petro chemical origin	Cereals and plant extracts from organic agriculture
pH regulation	Acids & alkalis (e.g. sulphuric acid, sodium hydroxide)	Not necessary
Vitamins & minerals	Synthetic vitamins / Inorganic salts	Cereals and plant extracts from organic agriculture
Purification	Washing / Centrifugation	Centrifugation
Emulsifiers & preservatives	Mono & diglycerides E471 Sorbitan Monostearate E491	No added emulsifiers Defoamer: Organic vegetable oil
Drying	High temperatures up to 75 °C Potential cell damage	Drying at low temperatures / Cell Protection
Waste water	Twice as persistent and difficult to degrade	Raw material for further organic products

Do you have any questions or requests?

Please call the 2B experts for advice:
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We will be pleased to support you.

YOUR LOCAL PARTNER

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