

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



## SAUVAGE

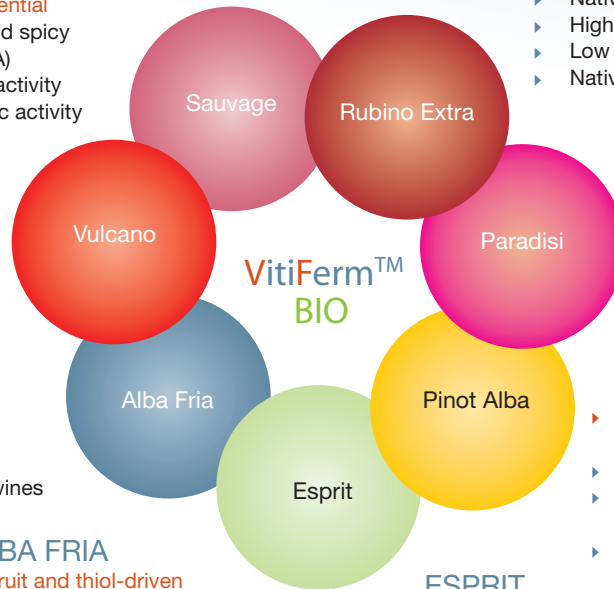
- ▶ For all white and red wines with ageing potential
- ▶ Very savoury and spicy characters (PCA)
- ▶ β-Glucosidase activity
- ▶ Native pectolytic activity

## RUBINO EXTRA

- ▶ All fruit driven & colour sensitive red wines
- ▶ Native xylase activity
- ▶ High alcohol tolerance up to 18 vol % alc
- ▶ Low nutrition demands suitable for low YAN figures
- ▶ 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
- ▶ Perfect match for low YAN wines



## PARADISI <sup>NEW</sup>

- ▶ All rosé and crisp summer wines
- ▶ Expressive fruity flavours of pink grapefruit and blood orange zests
- ▶ Moderate nutrition demands
- ▶ Native pectolytic activity

## PINOT ALBA

- ▶ For all "Sur Lie Aging" e.g. Chardonnay & all barrel ferments
- ▶ High glycerol production
- ▶ Fast autolysis, release of mannoproteins
- ▶ Low sugar conversion rate

## ALBA FRIA

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

## ESPRIT

- ▶ All terpene driven aromatic white wines Riesling, Muscat, Gewürztraminer
- ▶ Very high glucosidase activity
- ▶ Suppresses MLF due to SO<sub>2</sub> formation
- ▶ Low nutrition demands suitable for low YAN figures
- ▶ Native pectolytic activity

## Advantages of Organic versus conventional fermentation products for wine production

### Conventional Yeast Production

- ▶ High drying temperatures
- ▶ Conventional raw materials, no organic certification, but can be OMRI-listed

### 2B Active Yeast Production

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

VS.

Yeast strains, yeast derivatives: Additions may be needed to complete product. Few are parts of organic, natural origin.

	Conventional molasses as sugar source, even from GMO-derived products
	Synthetic ammonia (NH <sub>3</sub> ) as nitrogen source
	Sulfuric acid (H <sub>2</sub> SO <sub>4</sub> ) & sodium hydroxide (NaOH) for pH buffering
	Synthetic vitamins & inorganic salts to supplement nutrition
	Washing and removal of leftover chemicals, centrifugation. No left over nutrients. Mono & diglycerides E471 sorbitan monostearate E491 as emulsifiers / preservatives
	Difficult to degrade, persistent by-products

	Organic molasses as sugar source
	Organic cereal and plant extracts steam pasteurised as nitrogen, vitamin & mineral sources
	Harvest and centrifugation of the yeast, loaded still with nutrients. 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.

## VitiFerm™ BIO Active Yeasts – Faster & Easier to Use

**APPLICATION – 2B Yeasts are ACTIVATED, not rehydrated!**

**1**

**30 – 32° C**  
**86 – 89° F**

Per 500 g of dried yeast  
5 liters of liquid

**2**

*Reactivation with FC BIO is recommended in case of YAN < 130 ppm*

*Dissolve, aerate well and let it rest for 15 min.*

**3**

$\Delta T$  before addition < 10°C  
< 50°F

**Bin or Tank**

**IMPORTANT:**  
*Organic yeasts do not produce any foam during reactivation!*

### Optimal conditions

VitiFerm™ BIO	Alba Fria	Pinot Alba	Rubino Extra	Esprit	Sauvage	Vulcano	Paradisi
Alcohol tolerance	15 % vol.	15 % vol.	18 % vol.	15 % vol.	15 % vol.	16 % vol.	15 % vol.
Relative nitrogen needs	low	low	low	low	low	low	moderate
Temperature range	16 – 18° C	18 – 20° C	16 – 32° C	16 – 18° C	16 – 32° C	16 – 32° C	16 – 22° C
Fermentation speed	moderate	moderate	fast	moderate	moderate	moderate	medium
Competitive factor	yes	sensitive	yes	yes	yes	no	no
MLF compatibility	very good	very good	very good	not recommended	very good	very good	good
NTU	> 70 NTU	> 70 NTU	–	> 70 NTU	> 80 NTU	–	> 80 NTU