

IOC BIO™

YEAST

Selected organic yeast for winemaking



↘ OENOLOGICAL APPLICATIONS

IOC BIO™ is a certified organic yeast that fulfils all the conditions required by European regulations 834/2007 and 1254/2008. This yeast does not, therefore, contain any sorbitan monostearate (E491). All the inputs used in the production process of this yeast comply with the organic certification specifications.

IOC BIO™ has been selected to provide great flexibility in use: killer factor, alcohol tolerance and adaptability across a wide range of fermentation temperatures. It may be used in the production of red, rosé or white wines.

↘ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Alcohol resistance: [16% vol]
- Nitrogen requirement: low. Opt for complex or organic nutrients in order to prevent sulphurous odours.
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance
- Ensures even fermentations between 14°C and 28°C.
- Rate of fermentation: high.
- Production of volatile acidity: low

↘ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10,000,000,000 cells/g.
- Microbiological purity: less than 10 non-culture yeasts per million cells.

↘ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 20 to 30 g/hL of must.
- Rehydrate in ten times its own weight of water at 37°C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.
- Stir gently and then leave to rest for 20 minutes.
- Where necessary, acclimatise the yeast culture to the temperature of the must by incorporating the latter progressively. The difference in temperature between the must being inoculated and the rehydration environment must never be greater than 10°C.
- The total rehydration period must never exceed 45 minutes.

↘ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.
Store in a cool dry place. Once opened, the product must be used quickly.