

IOC BY

DRY ACTIVE YEAST

↓ OENOLOGICAL APPLICATIONS

The **IOC BY** strain is recommended for making white wines, rosé wines and light red wines.

IOC BY provides a strong resistance at the higher alcohol levels. It ensures full and even fermentation without adding any particular aromatic quality to the wine.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae* galactose -.
- Alcohol resistance: high (>15% vol)
- Production of volatile acidity: low
- Production of SO₂: moderate
- Froth formation: very low.
- Production of higher alcohols: 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

- White or rosé wine: 10 to 20 g/hL of must.
- Red wine: 20 to 25 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.
- Where conditions are difficult, rehydrate in association with ACTIPROTECT +.

↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g. 10kg.
- Store in a cool dry place. Once opened, the product must be used quickly.