

Strongly fermenting yeast for the aroma-promoting cold fermentation of fruit mashes and musts

Product Description

Oenoferm[®] Freddo is a specially selected *Saccharomyces cerevisiae* (var. *bayanus*) yeast strain for the inoculation of cold fruit mashes and musts, even as of 10 °C, as well as for a gentle, aroma-preserving, temperature-controlled cold fermentation (approximately 13-17 °C). When selecting this yeast strain LW 317-30, special importance was attached to a high final fermentation degree despite low fermentation temperatures. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

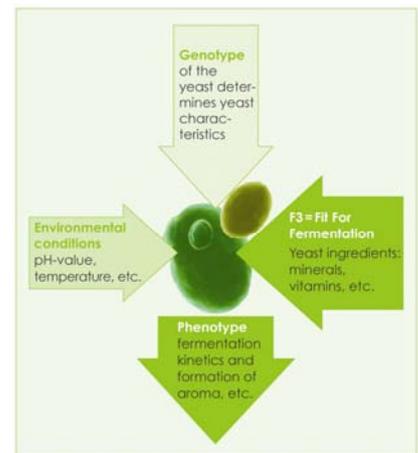
F3-Erbslöh yeast production process - Fit for Fermentation



Valuable and approved Erbslöh Oenoferm[®] yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

Product and Effect

Oenoferm[®] Freddo is used for the aroma-preserving fermentation of fruit mashes and musts at low fermentation temperatures, as well as for the inoculation of cold mashes and musts. The yeast Oenoferm[®] Freddo was isolated in pure culture by constant selection in cold media. With this yeast, it is possible to realise a controlled and quick onset of fermentation, also when fruit mash and must temperatures are low. Also at normal fermentation temperatures Oenoferm[®] Freddo provides for a moderate rate of fermentation and thus protects and preserves the primary fruit aromas. The yeast ferments through constantly and safe. The foam formation of Oenoferm[®] Freddo during fermentation is very low. Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 13-17°C. Alcohol tolerance: 15 % by vol.



Dosage

An addition of 20-30 g Oenoferm[®] Freddo/100 kg fruit mash or 100 L must produces an optimal number of viable yeast cells per mL fermenting material. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

Application

The rehydration of Oenoferm[®] Freddo is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of must/water (37-42 °C). Oenoferm[®] Freddo is stirred in slowly. Allow to swell for 20 minutes. The yeast suspension is then added to the fermentation vessel under constant stirring. The temperature difference between the warm yeast starter and the cool fermenting material should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged leading to impaired yeast performance.

Storage

Vacuum-packed. Store cool and dry. Reseal opened packagings tightly and immediately and use up within 2-3 days.