

 **The ORGANIC solution to sluggish and stuck fermentations**



SpringCell BIO

DESCRIPTION

Some of the operations made to activate fermentation act on the yeast growth and the fermentation kinetic at its beginning only without acting on the yeast survival or the end of fermentation. The use of **SpringCell BIO yeast hulls** helps acting on the yeast viability on a long term thanks to their must **detoxification properties and the supply in survival factors** for the yeast generations formed during the yeast growth phase.

Yeast cell walls are performing **fermentation aids** that allow acting efficiently against stuck & sluggish fermentation.

SpringCell BIO yeast hulls are issued from *Saccharomyces cerevisiae* yeasts specifically grown on organic certified substrate and processed accordingly to keep an organic certification.

PROPERTIES

- **Adsorption of the compounds that are toxic for yeast:** inhibitive fatty acids, phyto sanitary products' residues, ochratoxin A, thanks to the presence of glucans & mannans that fix these compounds.
- **Richness in survival factors, sterols, unsaturated fatty acids, considered as oxygen substitutes.** These elements allow the protection of successive generations of active yeast from the first generation while maintaining the integrity of their membrane while increasing their resistance to ethanol.
- **Cellular multiplication rate increase.** SpringCell BIO is the only activator allowing to reach a total consumption of sugars in a must whose fermentation is slow, without producing volatile acidity.
- **Support role in musts.** SpringCell BIO is almost 100% insoluble and has a **support effect in highly clarified musts** by increasing their turbidity without the inconvenience of organoleptic deviations that can be caused by lees.

APPLICATIONS

SpringCell BIO is used in prevention when:

- **The concentration in reducing sugars is important**
- **The must is highly clarified** (i.e. absence of lees which contain unsaturated fatty acids that are necessary for the reconstitution of the yeast wall)
- **There is a will to preserve wine essence by limiting additions of nutrients, especially inorganic.**

SpringCell BIO is used as a cure when the fermentation is stuck to **detoxify the must** and for the **repitching of the yeast starter in good conditions.**

In this case the choice of yeast for the repitching of the stuck vessel is particularly important. We highly recommend the use of our strain **SafE^{no}™ BC S103**, the most vigorous of the Fermentis® range, **also usable for organic winemaking.**

The obvious choice for beverage fermentation    



CERTIFICATIONS

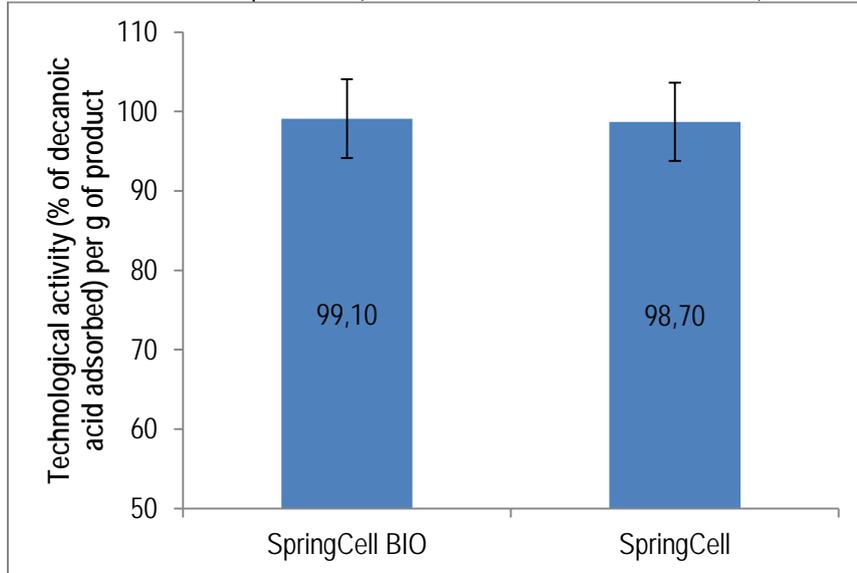
SpringCell BIO yeast hulls are **certified organic** by ECOCERT FR-BIO-01 according to European regulations EU 834/2007 and 889/2008.

Yeast hulls are the **only yeast derivatives authorized** in organic winemaking according to the European regulation EU 203/2012.



ACTIVITY

Decanoic acid adsorption test (RESOLUTION OIV-OENO 497-2013)



SpringCell BIO yeast hulls have totally similar adsorption capacities than conventional SpringCell towards the greatest yeast growth inhibitor, i.e. the decanoic acid. This ensures their quality as efficient fermentation aids.

In addition, SpringCell BIO doesn't show significant differences compared to SpringCell in terms of organoleptic impact.

DOSAGE

As prevention:

Dilute 20 to 30 g/hl in 10 times its volume of wine, add to the must between 35 and 45% of the sugars consumed and homogenize using a pumping-over. In red wine making, SpringCell BIO addition should be done underneath the cap. In case of musts with a high settlement it is recommended to add SpringCell BIO after the settling down, just before yeast inoculation.

As a cure, for stuck or sluggish fermentations:

Dilute 30 to 40 g/hl in 10 times its volume of wine then incorporate directly in the racked wine sulfited at a dose of 2 to 3 g/hl. Consult our restarting protocol.

Warning: SpringCell BIO yeast hulls are subjected to usage limit of 40g/hl according to the European legislation.

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

GUARANTEE

SpringCell BIO richness in lipids makes it sensitive to oxidation. Fermentis® guarantees the products organoleptic properties by vacuum packing the product. Fermentis® guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place.

Fermentis® guarantees the product is conforming to the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.