Discover the Fermentis new brand identity

All of our products will now use a unique umbrella brand, FERMENTIS, with a clear identification on all the industries we are involved in. A specific color is dedicated to each business segment: burgundy for the winemaking industry, orange for the brewing industry, blue/green for the spirits industry and grey for other beverage industries. Products will also be differentiated by application: Active Dry Yeast, Fermentation Aids, Functional Products and Enzymes – using specific symbols and colors.

4 segments

4 applications...

To ferment efficiently in various conditions and reveal specific flavors
To secure the fermentation and increase the yield
To enhance and/or preserve the quality of your beverage
To optimize the beverage processing

4 color schemes
You say, easy to use?

Fermentis E2U products are designed for easiness, effectiveness and sustainability. Leveraging the expertise of the Lesaffre Group, the world’s leading yeast producer, Fermentis - a Lesaffre division - has developed a specific process to produce and dry yeasts which give them a better flexibility to various operating conditions while preserving fermentation performances and aromatic properties.

Tests conducted on four products from the FERMENTIS® range: Safœno™ SC 22, Safœno™ STG S101, Safœno™ CK S102 and Safœno™ NDA 21, have shown that they remain viable under all kinds of operating conditions, ensuring consistent fermentation performances and an organoleptic profile of equivalent quality in all circumstances.

Focus | Trial Safœno®
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NDA 21

Tests conducted by Meurice institute and SICAREX Beaujolais on easy-2-use Safœno™ NDA 21, a strain selected for the production of elegant and fruity red wines.

Preserved viability

Conditions: The easy-2-use Safœno™ NDA 21 yeast was rehydrated in a 10% saccharose distilled water solution heated to different temperatures and stirred at very different rates for 45 minutes.

Findings: The high viability of easy-2-use Safœno™ NDA 21 yeast is not affected by rehydration conditions, even in extreme cases (10°C and 43°C). Its residual viability lies between 75-83%.

Maintained fermentation performances

Conditions: The easy-2-use Safœno™ NDA 21 yeast has been prepared in a range of very different conditions and tested on a microvinified Gamay variety, according to a long ageing Beaujolais Cru protocol on entire bunches with 7.5 days maceration.

Findings: The conditions in which easy-2-use Safœno™ NDA 21 yeast has been prepared did not affect the fermentation and analytical profile. Easy-2-use Safœno™ NDA 21 shows similar kinetics and resistance until the end even with a fermentation temperature above 28°C for 6 days. The following malolactic fermentation went fast and without any difference between conditions.

An organoleptic profile of equivalent quality in all circumstances

Conditions: Same as for fermentation performances

Findings: Direct inoculation of the easy-2-use Safœno™ NDA 21 yeast had no impact on the wine analytical profile. Indeed, the resulting wine was actually slightly more structured in terms of polyphenols. All the wines produced had a similar organoleptic profile.

The obvious choice for beverage fermentation
The obvious choice for beverage fermentation
Our products get new names

Product names have evolved for a better understanding:
yeast strains will now use the prefix ‘Safœno™’
and yeast derivatives the prefix ‘Spring™’

Hurry, ViniLiquid & Spring’Finer Are coming!

ViniLiquid the first ever liquid yeast autolysate to secure your fermentation with ease and efficiency

Highly degraded LIQUID yeast autolysate combining
the effects of yeast derivatives and pure hulls.

- Acceleration and/or securing of alcoholic fermentation (more efficient than dry products)
- Optimization and simplification of the supply during fermentation
- Safe use

Spring’Finer a perfect fining agent produced from yeast

Yeast protein extract produced using an innovative industrial
process that extracts, concentrates and preserves native
yeast proteins with remarkable fining properties.

Exclusively from yeast origin
- Completely integrated in wine elaboration
- Allergen free

Specific of astringent and bitter tannins
- Efficient on clarification but non aggressive towards wine structure
- Beneficial towards organoleptic profile

Easy-To-Use
- No prior wine treatment before use
- Totally soluble
- Microgranulated form for better dissolution

Regulatory aspect

All of our products comply with the OIV regulations (Organisation Internationale de la Vigne et du Vin). The name changes have been done according to the current applicable European Regulations related to organic wine production: the Bioferm products cannot be considered as “organic” and additionally cannot be used for organic wine production as they contain yeast autolysates. No product containing inactivated yeast and/or yeast autolysates, being organic or not, can be used for organic wine production. Bioferm becomes Springferm™!