

 **THE strain for extreme conditions!**



**SafCEno™ BC S103**

## INGREDIENTS

Yeast (*Saccharomyces bayanus*\*), Emulsifier: E491 (sorbitan monostearate)

## ORIGIN

**SafCEno™ BC S103** was selected for its excellent fermentation characteristics and its great resistance to extreme wine making conditions.

## OENOLOGICAL CHARACTERISTICS

<b>Fermentation abilities</b>	<ul style="list-style-type: none"> <li>- Excellent settling strength</li> <li>- Wide fermentation temperature spectrum: 10-35 °C</li> <li>- <b>Excellent fructose assimilation</b></li> <li>- <b>Very good alcohol tolerance: up to 18% vol./vol.</b></li> <li>- <b>Low nitrogen requirements</b></li> </ul>
<b>Metabolic Characteristics</b>	<ul style="list-style-type: none"> <li>- Sugar/Alcohol yield: 16.2 g/l for 1% vol./vol.</li> <li>- No production of sulfur compounds</li> <li>- Low foam production</li> <li>- Low production of higher alcohols</li> <li>- Volatile acidity production below 0.2g/L</li> </ul>

## SUGGESTIONS OF USE

### ▪ Securing fermentations in difficult conditions:

**SafCEno™ BC S103** adapts to all kinds of musts such as those with a potential high degree, highly clarified ones or musts containing high SO<sub>2</sub> levels.

### ▪ To respect varietal typicality:

**SafCEno™ BC S103** makes varietal characteristics more intense and plays a role in producing fine wines typical of their terroir. It is particularly recommended for fresh and neat Chardonnay.

### ▪ As a curative:

Thanks to its resistance to alcohol (18%) and to SO<sub>2</sub>, **SafCEno™ BC S103** is particularly adapted to restart fermentations (high alcohol strength and high SO<sub>2</sub> content). Refer to the Fermentis® protocol to restart a stuck fermentation.

### ▪ For prise de mousse:

With its technical characteristics, **SafCEno™ BC S103** can be used in secondary fermentation whether in bottle under the classic method or in tank (in this last case, it will be preferred to SafCEno™ VR 44).

\* According to « *The Yeasts, A Taxonomic Study* » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation 



## USAGE



Lesaffre know-how and continuous yeast production process improvement lead to obtain an **exceptional quality of dry yeasts able to resist to a very wide range of use, cold or no rehydration included, without affecting their viability, kinetic and/or analytical profile.**

Winemakers can choose usage conditions that fit the best their needs, i.e.:

### ☞ **Direct inoculation:**

- Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

### ☞ **With prior rehydration:**

- Pour the yeast on the surface of **10 times their weight of tap water at room temperature**. Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

## DOSAGE

**Still White & Red wines:** 10 to 20 g/hl

**Barrel fermentation:** divide the inoculation rate by 2 to allow a regular fermentation without generating a too important temperature increase.

**Fermentation restart:** 30 to 40 g/hl

**Prise de mousse:** 15 to 40 g/hl

## PACKAGING

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

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

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

**Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

*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.*