

 **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

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

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 SO₂ 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 SO₂, **SafCEno™ BC S103** is particularly adapted to restart fermentations (high alcohol strength and high SO₂ 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.