

# Institut La Claire BIO

## ORGANIC ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE R.F. BAYANUS STRAIN PRODUCED IN CONFORMITY WITH EC REGS 834/2007 AND 1524/2008 (ORGANIC PRODUCTION AND LABELLING OF ORGANIC PRODUCTS).

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.



### Organic

The European Economic Community regulates the characteristics and production methods of all the products that can be defined as "organic". La Claire BIO is the first yeast in this range produced, labelled and certified Organic in conformity with current legislation.

### Oenological properties

Unique characteristics: low volatile acidity production; contains a killer factor. This strain displays a high tolerance to alcohol (up to 16% volume), a short lag phase and strong vigour in fermentation. Regarding nutrition, it requires rather little; it has average tolerance to low temperatures.

### Advanced properties

This yeast has been selected because it can be used in many different situations, thanks to its ability to ferment at a wide range of temperatures: 10-30°C. Suitable for fermenting white, rosé and red wines. Its metabolism delays the start of malolactic fermentation.

### For producing organic wines

Even though current regulations do not make it compulsory, it is advisable to use a strain such as La Claire BIO when making organic wines. The technological characteristics of this yeast make it possible to attain the desired results without running the risks associated with spontaneous fermentation. La Claire BIO is replicated in compliance with EC regulation 1524/2008, therefore without the use of artificial production aids or additives. This strain is also recommended for non-organic wine production whenever the winemaker wants to highlight the natural methods used.

### Composition

Yeast

### Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 16% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Cell count: > 10bn. live cells/gram

Temperature range for fermentation: 10-30 °C

Optimum temperature : 15-25 °C

Killer yeast: present

### Dosage

15-25 g/hl under normal conditions.

30-50 g/hl in difficult cases.

### How to use

Rehydrate the yeast in a suitable container with 10 parts water to 1 part yeast at a temperature of around 40°C, stir in well and wait until rehydration is complete (maximum 30 minutes). For maximum performance, we advise adding the same quantity of the nutrient Ecobiol Pied de Cuve. Stir again and add the suspension to the must to be fermented.

### Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

### Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

### Pack sizes

Code 107336 - 1 kg vacuum packs



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