

IOC BE FRUITS

ACTIVE DRY YEASTS

Mastering sulphite contents for wines rich in fruity esters



↓ OENOLOGICAL APPLICATIONS

IOC BE FRUITS is the result of an innovative technology for selecting yeasts.

A genuine tool to reveal fruity esters (red fruits, pineapple, citrus notes) in white or rosé wines, moreover it can not produce any SO₂. Furthermore, it allows to reduce The acetaldehyde formation which highly combine sulphites.

IOC BE FRUITS whole characteristics is an exceptional tool to produce sane and safe wines, clear-and-cut conveying intense fresh fruit aromas while limiting sulphite contents at their lowest rate.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*
- Factor Killer : active K2.
- Alcohol resistency : medium (14 % vol).
- Azote needs : low
- Ensure regular and constant fermentations between 12°C and 24°C
- Optimal conditions for the fruity ester expressions :
Must clarification : 20-80 NTU ; Fermentation T° : 12°C-15°C
- Lag phase: short
- Fermentation speed : moderate to quick
- Glycerol Production : moderate
- Volatile acid production : low
- SO₂ Production : virtually zero
- H₂S production : virtually zero
- Ethanal production: very low
- Foam production : low

↓ MICROBIOLOGICAL CHARACTERISTICS

- Rehydratable yeasts : > 10 milliard cells/g.
- Microbiological purity : less than 10 native yeasts per million of cells

↓ DOSING RATE AND IMPLEMENTATION :

- Dosing rate: 20 to 30 g/hL of must.
- Rehydrate in 10 times its water volume at 37°C. It is highly advisable not to rehydrate the yeast directly into the must and highly recommended to rehydrate it in a clean container.
- Gently agitate to mix and allow to stand for 20 minutes.
- If needed, let the leaven to become acclimatized to the must temperature as well as to the difference of temperature between the must to be yeasted and the rehydration conditions.
- The rehydration process must not exceed 45 mn.
- If needed, the yeasts leavened can be at the must T° by introducing gradually the must. The T° difference between musts to be yeasted and the rehydration place must not exceed 10°C.
- When facing harsh conditions, do rehydrate with **ACTIPROTECT+**

↓ PACKAGING AND STORAGE

- Polyethylene laminated bags of 500 g vacuum packed.
- Store in a cool and dry place. When open, the product must be quickly used.

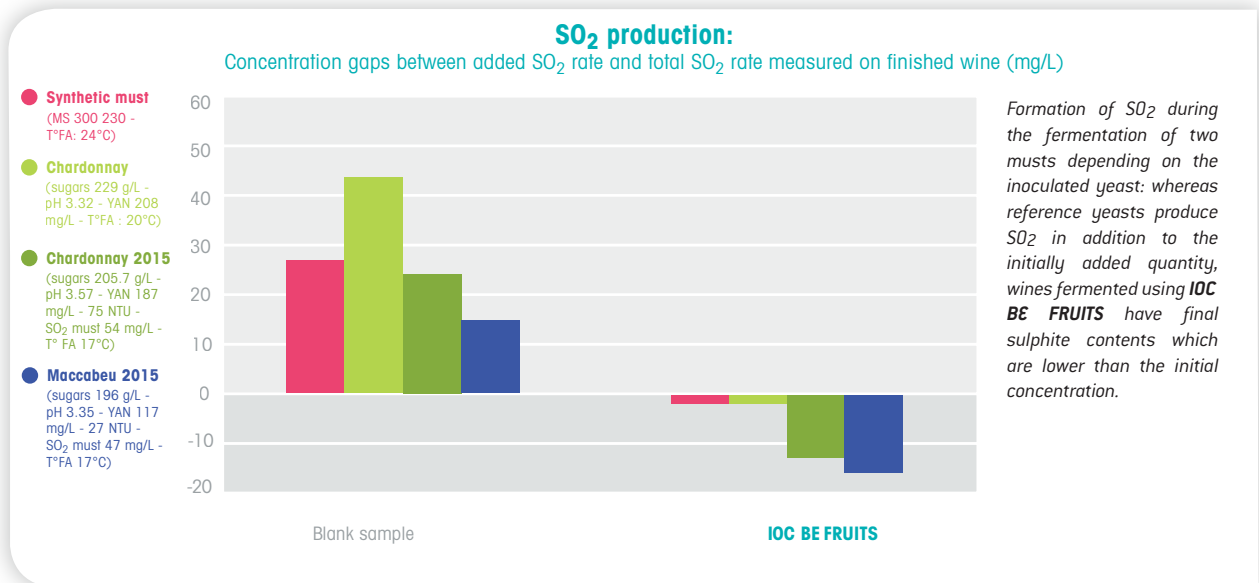
IOC
BE LOW SO₂ SOLUTIONS
FRUITS

A natural tool to limit sulphite contents in fruity wines

↘ **INTENSITY OF FRESH FRUITY AROMAS : HOW TO REVEAL AND ENHANCE ESTERS**

Within the range of the **IOC B 2000** yeast, a worldwide and wellknown reference to reveal fruity esters, **IOC BE FRUITS** allows high rates of acetate esters (generally associated to fresh fruit aromas, strawberry, pine-apple, British candies and citrus aromas) without spoiling the varietal aromas contribution such as thiols.

The pure expression of fruitiness is emphasised by the **IOC BE FRUITS** properties to produce negative sulphur compounds, those former truly hiding aromas. As a matter of fact, when most of the yeasts can collect and gather sulphites from sulphates (more or less important according to stem cells and fermentary conditions), **IOC BE FRUITS** does not develop this capacity.



↘ **SULPHITE MASTERY IN WINES GOES THROUGH THE ACETALDEHYDE MANAGEMENT**

Most of the yeasts can free variable quantities of acetaldehyde in the wines. This formation may (but not only) occur when reacting to pre-fermentary additions of must sulphites .

However, it turns out that the acetaldehyde is the main parameter to combine SO₂ in wines, which quite often increases the dosages to obtain a sufficient free SO₂ concentration Vs a SO₂ total rate much more higher.

As far as its genuine characteristics are concerned, **IOC BE FRUITS** can not produce high-levels of acetaldehyde and consequently allows to limit sulphites- along with a maximal efficiency of the latest ones.

IOC BE FRUITS remains a strong lever for reducing the SO₂ concentrations when combined to the IOC strategies and highly-developped tools to master the Oxydation parameters or microbiological contaminations, either while pre-fermentary, fermentary or wine-ageing and making processes and steps.

