

IOC 11-1002 K

DRY ACTIVE YEAST

➤ OENOLOGICAL APPLICATIONS

The **IOC 11-1002 K** strain may be used in the making of white, rosé and red wines. It facilitates the production of fine wines.

The killer quality of this strain makes its establishment easier and offers a quick-starting fermentation process.

IOC 11-1002 K ensures full and even fermentation.

In addition, it provides resistance at the higher alcohol levels.

➤ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*
- Killer factor: active
- Production of volatile acidity: low
- Alcohol resistance: high (15% vol)
- Production of SO₂: very low
- Froth formation: very low.

➤ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10,000,000,000 cells/g.
- Microbiological purity: less than 10 non-culture yeasts per million cells.

➤ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 10 to 20 g/hL for white or rosé wine
- 20 to 25 g/hL for red wine

Rehydrate in ten times its own weight of water at 37°C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

- Stir gently and then leave to rest for 20 minutes.
- Where necessary, acclimatise the yeast culture to the temperature of the must by incorporating the latter progressively. The difference in temperature between the must being inoculated and the rehydration environment must never be greater than 10°C.
- The total rehydration period must never exceed 45 minutes.
- Where conditions are difficult, rehydrate in association with ACTIPROTECT +.

➤ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g and 10kg.

Store in a cool dry place. Once opened, the product must be used quickly.