

IOC BE FRESH

ACTIVE DRY YEASTS

Controlling sulphite levels, freshness and roundness in concentrated red wines.



↓ OENOLOGICAL APPLICATIONS

IOC BE FRESH has been developed as a result of innovative technology in yeast selection.

A genuine lever when it comes to bringing out aromas linked to the fresh fruitiness of red wines, it consequently does not form SO₂. In addition, it helps reduce the formation of ethanal, a molecule which combines strongly with sulphites.

All these characteristics go to make up **IOC BE FRESH** as a powerful tool in the winemaking process for ripe harvests and obtaining healthy, clear red wines that are fresh on the nose and on the palate, while keeping sulphites at their lowest level.

↓ OENOLOGICAL CHARACTERISTICS

- Variety: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Resistance to alcohol: 15.5% vol.
- Needs in nitrogen: high. Nutritional supplement is required and needs to be adapted to the initial level of available nitrogen.
- Ensures regular fermentations between 20°C and 28°C. Avoid temperatures >26°C in the case of potential alcohol level of >14% vol.
- Latency phase: short.
- Speed of fermentation: moderate
- Production of volatile acidity: moderate, lower in the case of potential alcohol of <14.5% vol.
- Production of SO₂: almost none.
- Production of H₂S: very rare.
- Production of ethanal: very low.
- Production of froth: 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.

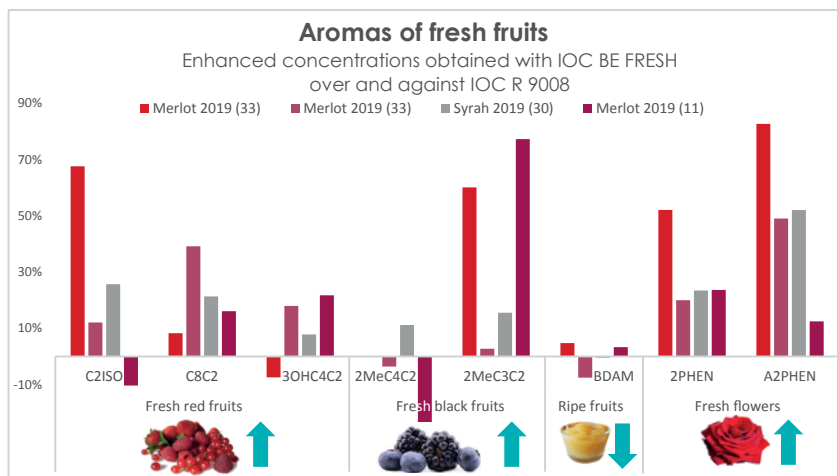


**IOC
BE
FRESH**
LOW SO₂
SOLUTIONS

**The natural way to limit sulphites
and rebalance ripe harvest freshness**

RESTORING FRESHNESS IN RIPE GRAPES, ON THE NOSE AND ON THE PALATE

IOC BE FRESH is ideal for bringing out specific aromatic compounds identified as playing a role in making up the fresh fruit character in red wines. It helps increase the concentration of certain esters of linear fatty acids (fresh red fruit) and the branched-chain variety (fresh black fruit), while respecting the typicality of grape variety.



In addition, this olfactory freshness is enhanced by **IOC BE FRESH**'s capacity to preserve malic acid present in the grape, while most yeasts tend to partly consume it during alcoholic fermentation (potential consumption around 10 to 30%). **IOC BE FRESH** heightens the pure nature of this freshness as it is unable to produce sulphites, acting like genuine aromatic masks. While most yeasts can accumulate sulphites from sulphates -more or less significantly depending on strains and fermentation conditions- **IOC BE FRESH** is unable to do this. The yeast also has very limited reducing tendencies.

THE CONTROL OF SULPHITES IN WINES REQUIRES THE CONTROL OF ETHANAL.

Most yeasts can release variable quantities of ethanal in wines. This formation can come about in particular -though not exclusively- as a reaction to adding sulphites in the must prior to fermentation.

Since ethanal is the main combining agent of SO₂ in wines, this often leads to increasing doses in order to obtain a sufficient concentration of free SO₂, which, at the bottom line, results in much higher overall levels of SO₂.

Through its hereditary characteristics, **IOC BE FRESH** cannot produce high levels of ethanal, which makes it possible to limit sulphiting operations and thereby optimize their efficacy.

Associated with strategies and tools developed by IOC to control oxidation and microbiological contaminations, whether during pre-fermentation, fermentation or élevage stages, **IOC BE FRESH** is a powerful lever for reducing SO₂ concentrations.

