



SafCEno™ BC S103



ACTIVE
DRY YEAST

THE OBVIOUS CHOICE FOR EXTREME CONDITIONS

Ingredients:

Yeast (*Saccharomyces cerevisiae**), Emulsifier: Sorbitan monostearate

* According to « *The Yeasts, A Taxonomic Study* » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

Origin:

SafCEno™ BC S103 was selected for its excellent fermentation characteristics and its great resistance to extreme wine making conditions, including stuck fermentation restart.

Enological characteristics:

• Fermentation abilities:

- **Very fast fermentation kinetics**
- **Recommended maximum alcohol: up to 18% vol./vol.**
- Recommended temperature range: 10-30 °C (50-86°F)
- **Excellent fructose assimilation**
- **Very low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): from 0.7**

• Metabolic characteristics:

- Killer factor: Sensitive but excellent settlement strength
- High consumption of malic acid (up to >1g/L)
- **Low volatile acidity production (generally below 0.2g/L H₂SO₄)**
- Medium-low SO₂ production / Medium SO₂ combination
- **High production of acetate esters (amylic notes) at low temperature with a good nutrition**
- **Promotion of terpenes and thiols**

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 promote varietal typicality or enhance fermentative notes depending on use:

SafCEno™ BC S103 can be aromatically neutral with a low nutrition but with a good one (YAN/S >1), it makes varietal characteristics more intense, especially regarding terpenic varieties (muscat,...) at moderate temperature (18-22°C) and plays a role in producing highly fermentative whites or rosés at low temperature (10-16°C).

It helps fermenting strong reds and whites (like Chardonnay) without any off notes.

• As a curative:

Thanks to its resistance to alcohol (18% v/v) and to SO₂, SafCEno™ BC S103 is particularly adapted to restart stuck fermentations. Refer to the related Fermentis® protocol.

• 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).



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, 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. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

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.



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