

YEASTS LIEVITI LEVADURAS

iYeast®
originalsecondgenerationprocess

LAFOOD®
innovative biotechnologies

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DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*.
GMO Free.

Selected yeast in the Champagne area.

Excellent for sparkling bases and refermentations of wines processed with the Champenoise and Charmat method.

The excellent fermentation capacity allows its use in any fermentation condition. iYeast®Bollicine enhances aromas of terpenic type, gives freshness and a light citrus note. Excellent results on Chardonnay and Pinot grigio varieties.

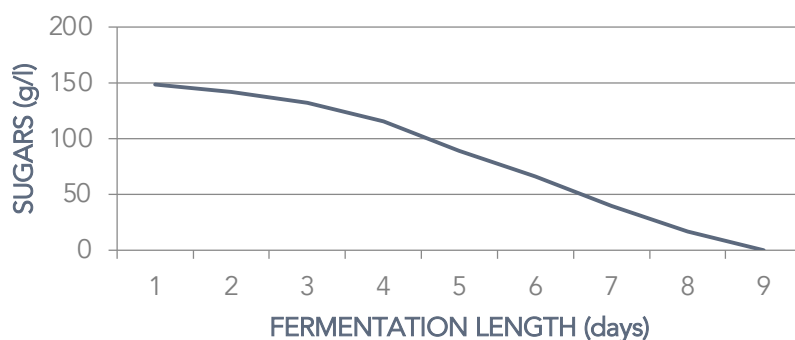
Inoculated, associating it with another yeast, thanks to its fructophilic character, makes it an indispensable aid in closing stunted or high-alcohol fermentations. It can also be applied in stuck fermentations at a dose of 40 g/hl.



OENOLOGICAL PERFORMANCE

- High fermentative force
- Reduced lag phase
- High alcoholic resistance (up 21,3 % Vol)
- Regular fermentation also at low temperatures (up to 8° C)
- Low production of volatile acidity (0.20 g/l in acetic acid)
- Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam at medium
- Low temperatures
- Fast fermentations and re-fermentations with different pH range
- High resistance to inhibitory factors of fermentation
- Low production of amyl alcohols

FERMENTATION CURVE



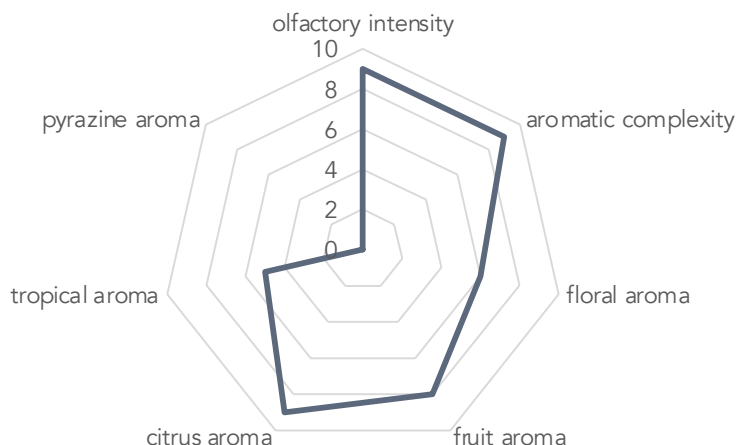
TYPE OF WINE: SPARKLING BASE

CULTIVAR: CHARDONNAY

GENERATED ALCOHOL: 9.4% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.18 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	6
fruit aroma	8
citrus aroma	9
tropical aroma	5
pyrazine aroma	0



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red, White and Rosè Winemaking: 20-30 g/hl
- Second fermentation (prise de mousse): 10 g/hl
- Re-fermentation: 30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free. Yeast selected mainly for the exaltation of the molecules responsible for the aroma of Sauvignon blanc.

Specific for the detection and exaltation of thiol type (4MMP) varietal aromas with excellent production of fermentation esters. It enhances tropical aromas reminiscent of passion fruit, pink grapefruit, mango and brackish and mineral notes.

Great for Gewurztraminer, Riesling, Viognier, Muller Turgau and Albariño. Interesting results obtained in the fermentation of Chardonnay grapes with a modern and technological profile.

Ideal in the production and refermentation of "new style" sparkling wines.

The use of iYeast® Passion Fruit guarantees a safe and regular fermentation even at low temperature (10° C).

The high fermentation strength helps to reduce the use of sulfur dioxide in the subsequent stages of refinement.

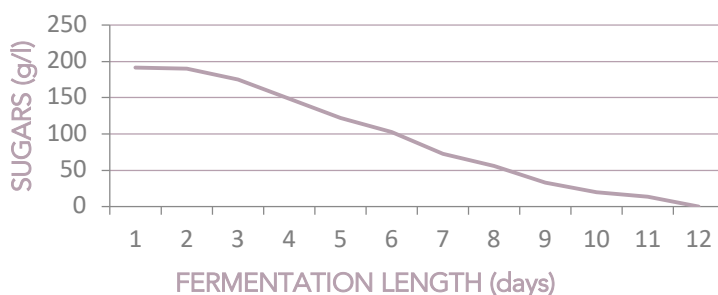


OENOLOGICAL PERFORMANCE

Suitable for the production of white wines with strong aromatic intensity, even in difficult winemaking conditions.

- Excellent fermentative ability
- Excellent tolerance to alcohol 18% vol.
- Resistance to low temperatures of fermentation (10-16°C)
- Killer factor with prevalence on the autochthonous microflora
- Resistant to turbidity changes
- Strong production of varietal and fermentative aromas (exotic fruits)
- Low production of H₂S
- Low production of volatile acidity

FERMENTATION CURVE



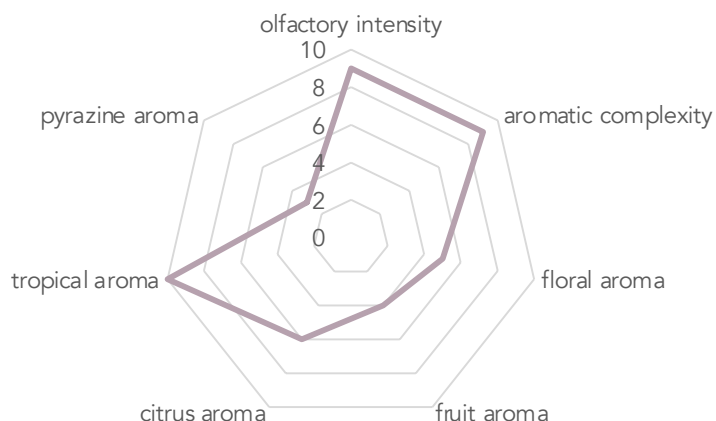
TYPE OF WINE: STILL WINE

CULTIVAR: SAUVIGNON

GENERATED ALCOHOL: 11.5% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.17 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	5
fruit aroma	4
citrus aroma	6
tropical aroma	10
pyrazine aroma	3



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. Non GMO. "Hybrid" yeast particularly indicated in the elaboration of white wines with a modern, fresh and fruity style. Strain of medium vigor, ferments very well in a temperature range of 12-18°C, its fermentative optimum where it manages to metabolize and fix the aromatic precursors producing discrete quantities of esters and terpenes. It enhances floral notes of white flowers and fruity notes of green apple and pear.

Excellent aromatic expression: unique yeast in the world panorama able to enhance evident, traceable and pleasant notes of green apple and pear.

Recommended for varieties such as Chardonnay and Pinot grigio.

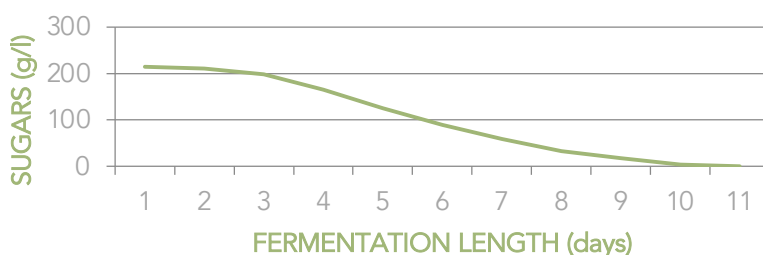
Its ability to enhance the aromas of fermentation origin, its use also in the Sauvignon, Viognier, Gewurztraminer, Riesling and Albariño varieties. Excellent results have also been obtained in the refermentation of Prosecco, Moscato and sparkling wines in general. In extreme vinification conditions it is recommended to use it simultaneously (re-inoculation at 3/4 of the AF) with a fructophilic yeast (Simphony®Bollicine and Simphony®Apple).



OENOLOGICAL PERFORMANCE

- Medium-low fermentation force
- High alcoholic resistance (until 15% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentation even at low temperatures (12° C) suggested range 12-18° C
- Low production of volatile acidity
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam at medium low temperatures
- Safe and efficient fermentations;
- High resistance to inhibitory factors
- Low production of amyl alcohols

FERMENTATION CURVE



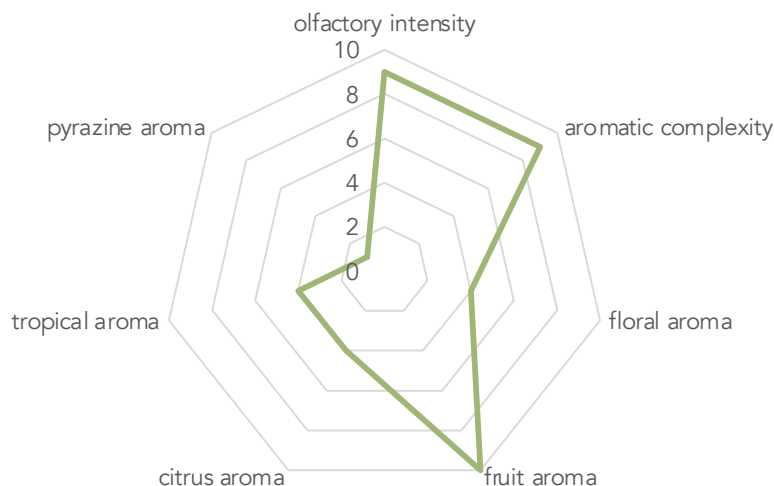
TYPE OF WINE: STILL WINE

VARIETY: CHARDONNAY

GENERATED ALCOHOL: 13.0% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.23 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	4
fruit aroma	10
citrus aroma	4
tropical aroma	4
pyrazine aroma	1



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus.
Non GMO.

Selected yeast in the Champagne area. Excellent for sparkling bases and refermentations of wines elaborated with the Champenoise and Charmat method.

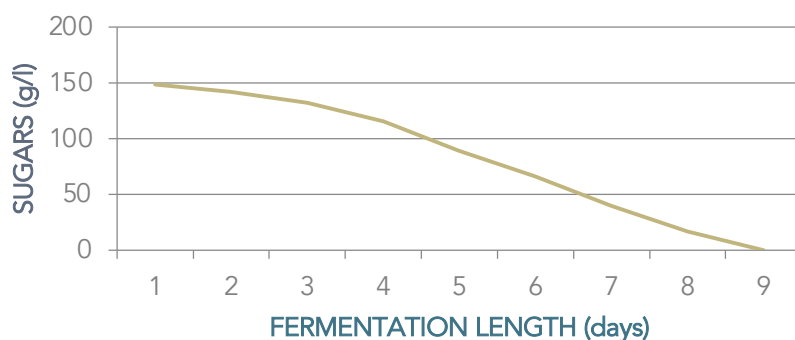
"1st of the class" in refermentations secondary fermentation; fructophile ideal for fermentation stops, given its high reproductive capacity in extreme conditions. Excellent results on Chardonnay, Pinot Gris, Xarel-lo, Parellada and Macabeo varieties. It gives finesse and aromatic complexity.



OENOLOGICAL PERFORMANCE

- High fermentative force
- Reduced lag phase
- High alcoholic resistance (up to 21.3% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentation also at low temperatures (up to 8°C)
- Low production volatile acidity (0,20 g/hl in acetic acid)
- Low production of sulphites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam production at medium-low temperatures
- Fast fermentations and refermentations with different pH ranges
- High resistance to inhibitory factors of fermentation
- Low production of amyl alcohols

FERMENTATION CURVE



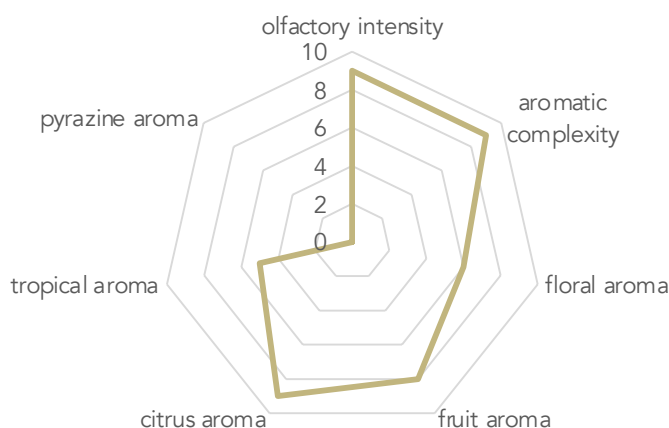
TYPE OF WINE: SPARKLING BASE

CULTIVAR: CHARDONNAY

GENERATED ALCOHOL: 9.4% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.18 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	6
fruit aroma	8
citrus aroma	9
tropical aroma	5
pyrazine aroma	0



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red, White and Rosè Winemaking: 20-30 g/hl
- Second fermentation (prise de mousse): 10 g/hl
- Re-fermentation: 30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

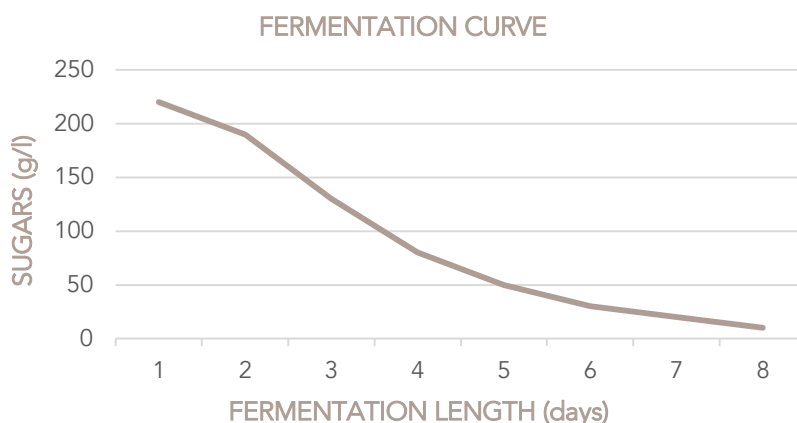
Selected active dry yeast: *Saccharomyces cerevisiae*. GMO free. Fine Blend dry yeasts, selected for the vinification of red wines intended for aging in wood with a modern profile, elegant and structured. iYeast® Grand Zin is a fruttosifilo strain, powerful with impressive fermentation vigor. It allows to conduct fermentation with high alcohol potential, with high temperature stress and extreme vinification conditions.

Its aromatic expression delineates the spicy character of the wines exalting the pleasant notes of pepenero, licorice and cinnamon. The significant production of glycerol and the cession of polysaccharides and mannoprotein, allows to obtain wines of greater volume, velvety and soft on the palate. For the elaboration of Zinfandel, Primitivo, Malbec, Barolo, Brunello di Montalcino, Chianti and Valpolicella. Alcohol resistance up to 19.5% vol. and high resistance to FA inhibiting factors.



OENOLOGICAL PERFORMANCE

- High alcohol resistance (up to 19.5% vol.)
- High fermentative force
- Fast fermentation and re fermentations
- Reduced lag phase
- Killer factor with prevalence on the autochthonous microflora
- High resistance to inhibitory factors offermentation
- Regular fermentation over a wide temperature range: from 15 to 35 °C
- Low production of volatile acidity
- Low production of sulfites and sulfur compounds
- Low production of acetaldehyde and pyruvicacid
- It produces appreciable quantities of glycerol



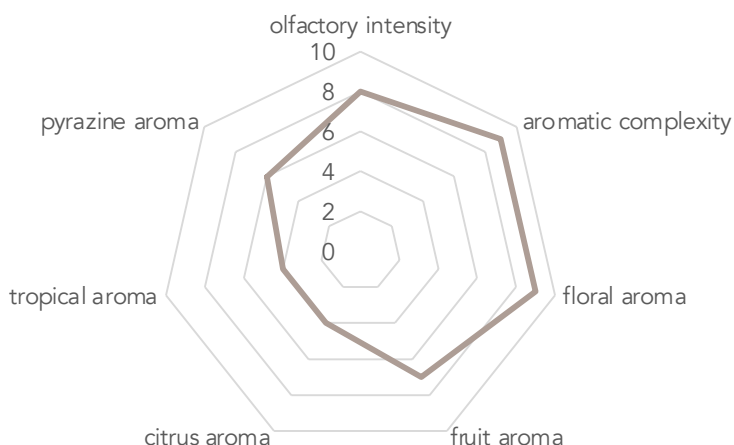
TYPE OF WINE: STILL WINE

CULTIVAR: ZINFANDEL

ALCOHOL GENERATED: 15 % vol.

T. FERM: 19°C

VOLATILE ACIDITY: 0.23 g/l



olfactory intensity	8
aromatic complexity	9
floral aroma	9
fruit aroma	7
citrus aroma	4
tropical aroma	4
pyrazine aroma	6



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free
 Selected for great fruity red wines of medium and intense tannins.

The effective varietal aromatic expression contributes to the exaltation of delicate aromatic notes of red fruits, in particular blackberries, bilberries, currants and medicinal notes of laurel and thyme. The high capacity to produce glycerol allows to obtain wines characterized by exceptional roundness, softness and structure. iYeast® Lemoire is specific for the production of Merlot, Cabernet Sauvignon and Syrah wines. Excellent results obtained in the fermentation of Zinfandel and Primitivo. Experimentations conducted in the most important Cellars in South America, show excellent results on the Malbec and Carmenere vines.

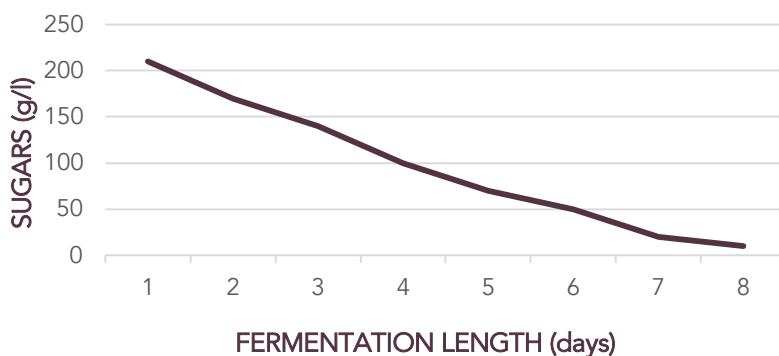
Yeast with high alcohol resistance and fermentation inhibiting factors; low production of volatile acidity, sulfites, acetaldehyde. Alcohol resistance up to 19.5% vol.



OENOLOGICAL PERFORMANCE

- Killer factor with prevalence on the apiculata microflora
- High alcoholic resistance up to 19.5% vol.
- Fast fermentations and refermentations
- Regular fermentation with in a wide temperature range: from 14 to 32 °C
- Low production of volatile acidity
- Low production of sulfites and sulfur compounds
- Low production of acetaldehyde and pyruvic acid
- Low production of foam
- High resistance to inhibitory factors of fermentation

FERMENTATION CURVE



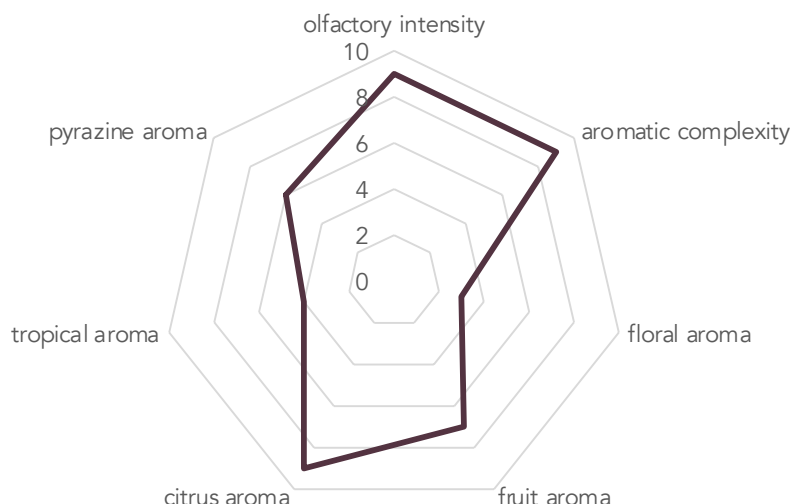
TYPE OF WINE: STILL WINE

CULTIVAR: SYRAH

GENERATED ALCOHOL: 13.5% vol.

T. FERM: 18°C

VOLATILE ACIDITY: 0.21 g/l



olfactory intensity
 aromatic complexity
 floral aroma
 fruit aroma
 citrus aroma
 tropical aroma
 pyrazine aroma

9
 9
 3
 7
 9
 4
 6



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°- 40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



MIRTILLO ROSSO



DESCRIPTION

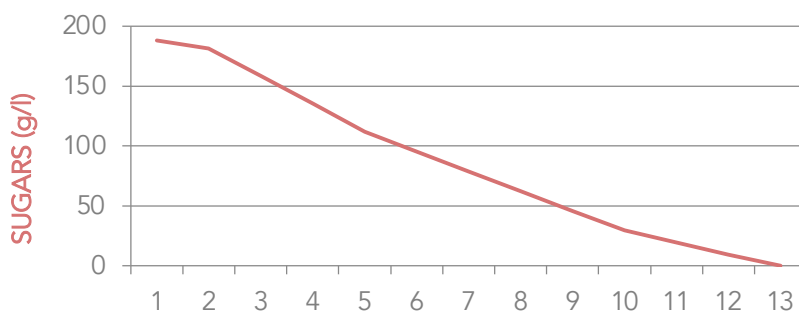
Selected active dry yeast: *Saccharomyces cerevisiae*. GMO free. Selected for great fruity and modern red wines of international style. Its effective varietal aromatic expression contributes to the exaltation of delicate notes reminiscent of red berries, in particular cranberry and blackberry with balsamic notes of Mediterranean scrub. The high capacity to produce glycerol allows to obtain wines characterized by exceptional roundness, softness and structure. iYeast®Mirtillo Rosso is specific for the elaboration of Merlot, Cabernet-sauvignon, Syrah, Lambrusco, Montepulciano, Mazuelo and Graciano wines. Excellent results obtained in the fermentation of Zinfandel and Primitivo. The experiments conducted carried out in the most important winemaking industries in Canada have shown noteworthy results on all redberry wine. Yeast with high alcohol resistance (up to 19.5% vol.) and fermentation inhibiting factors.



OENOLOGICAL PERFORMANCE

- Killer factor with prevalence on the autochthonous microflora
- High alcoholic resistance up to 19.5% vol.
- Fast fermentations and refermentations
- Regular fermentation within a wide temperature range : from 14 to 32° C
- Low production of volatile acidity
- Low production of sulfites and sulfur compounds
- Low production of acetaldehyde and pyruvic acid
- Low production of foam
- High resistance to inhibitory factors of fermentation

FERMENTATION CURVE



FERMENTATION LENGTH (days)

TYPE OF WINE: STILL WINE

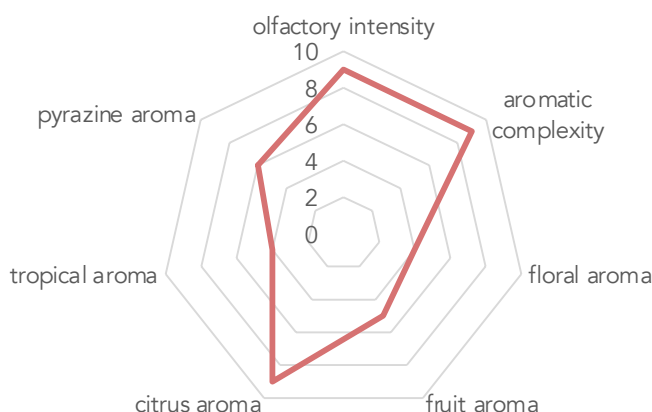
CULTIVAR: MERLOT

GENERATED ALCOHOL: 12.5% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.20 g/l

MIRTILLO ROSSO



olfactory intensity	9
aromatic complexity	9
floral aroma	4
fruit aroma	5
citrus aroma	9
tropical aroma	4
pyrazine aroma	6



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



PEPENERO



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*. GMO Free.

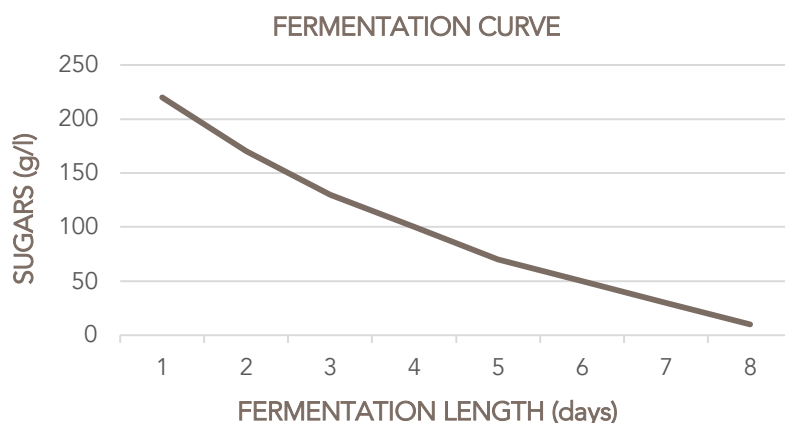
Selected in Spain for wine production of great red wines of long aging. Indicated in the elaboration of high-end wines to enhance the spicy notes of black pepper and licorice. Fermented wines with iYeast® Pepenero are characterized by a captivating and unmistakable personality with an elegant and structured profile. Its use brings pleasant caramelizing and roasting notes, in particular chocolate, vanilla and coffee.

iYeast® Pepenero guarantees a high production of glycerol with a reduced sugar-ethanol conversion ratio. Yeast characterized by a good alcoholic strength, low production of volatile acidity, sulfites and sulfur compounds. Recommended for the production of Zinfandel, Primitivo, Chianti classico, Barolo, Brunello di Montalcino, Valpolicella classico, Cabernet Sauvignon, Empranillo and Garnacha.



OENOLOGICAL PERFORMANCE

- High alcoholic resistance up to 18% vol.
- High resistance to temperature stress
- High fermentative force
- Fast fermentations and re fermentations
- Reduced lag phase
- Killer factor with prevalence on the apiculate microflora
- High resistance to fermentation inhibitory factors
- Regular fermentation within a wide temperature range: from 15 to 35° C
- Low production of volatile acidity
- Low production of sulphites and sulphur compounds
- Low production of acetaldehyde and pyruvic acid
- It produces appreciable quantities of glycerol



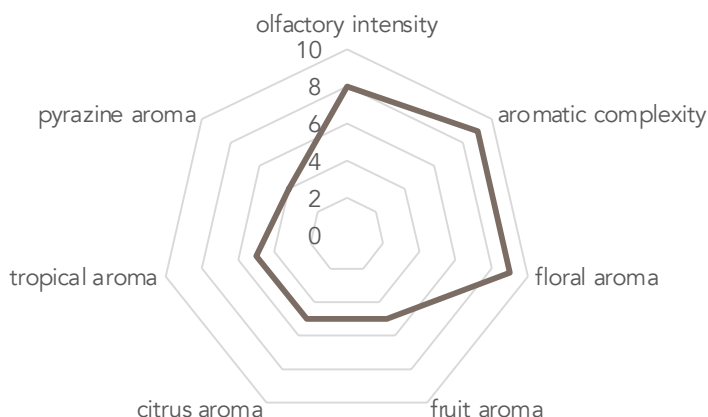
TYPE OF WINE: STILL WINE

CULTIVAR: CABERNET SAUVIGNON

GENERATED ALCOHOL: 13.2% vol.

T. FERM: 18°C

VOLATILE ACIDITY: 0.19 g/l



olfactory intensity	8
aromatic complexity	9
floral aroma	9
fruit aroma	5
citrus aroma	5
tropical aroma	5
pyrazine aroma	4



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



TORO NERO

The Research & Development sector of Lafood Group, in collaboration with the Department of Agri Food Sciences of the University of Udine, flanked by the expert Enologists of Rewine Consulting, have conducted a special experiment aimed to select the best performing selected strains yeasts iYeast® suitable for the fermentation of all types of red wines. After the tests and following the excellent results obtained, it has been possible to select and produce a blend special of iYeast® yeasts original Second generation process : TORO NERO (Fine Blend Dry Yeast).



DESCRIPTION

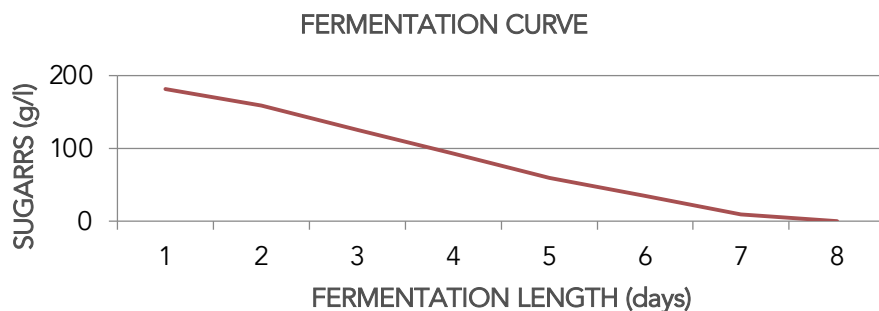
Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*. OGM Free. For its high fermentative force, high alcoholic resistance (> 20°), the excellent resistance to low and high temperatures (range between 8° C and 38°C) and for its strong varietal aromatic character, this product is recommended in red young and fruity wines, as well as in important red wines destined to aged.

Fundamental characteristic of iYeast® Toro Nero is its capacity to ferment also the Fructose, which facilitates the use of this product in red wines with a high alcohol level. In addition, iYeast® Toro Nero is recommended to stop the fermentation in difficult condition.



OENOLOGICAL PERFORMANCE

- Excellent fermentative force
- Reduced lag phase o High alcoholic resistance (until 20%Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentation even at low temperatures (until 8°C)
- Low production of volatile acidity
- Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost absent production of foam at medium low temperatures
- Fast fermentation and re fermentation with different range of pH
- High resistance to inhibitory factors



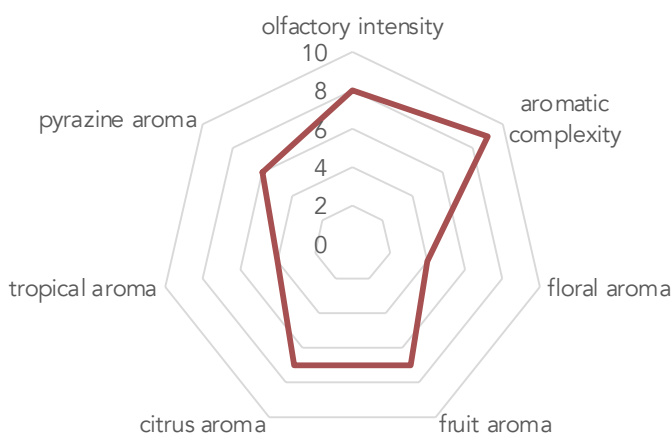
TYPE OF WINE: RED STILL WINE

CULTIVAR: PINOT NOIR

GENERATED ALCOHOL: 11.5% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.18 g/l



olfactory intensity	8
aromatic complexity	9
floral aroma	4
fruit aroma	7
citrus aroma	7
tropical aroma	4
pyrazine aroma	6



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red an Rosè Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



PEPPER



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free. Selected yeast specific for the detection of varietal aromas of thiol-pyrazine type, particularly indicated for the exaltation of the varietal aromas of Sauvignon blanc that recall the tomato leaf, the pepper, the asparagus and and marine and mineral notes of freshness.

Excellent results have been obtained in the elaboration of high quality wines: Gewurztraminer, Riesling, Viognier and Muller Turgau. Interesting results obtained in the fermentation of Chardonnay grapes with a modern and technological profile. Ideal in the production and refermentation of "new style" sparkling wines. iYeast® Pepper guarantees a safe and regular fermentation, with the possibility of conducting fermentation even at low temperatures (10° C).

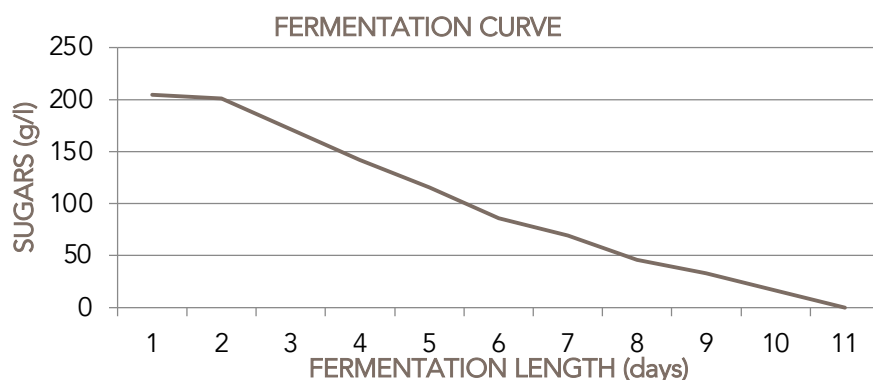
The high fermentation strength allows to obtain wines with reduced volatile acid content and acetaldehyde, reducing the use of SO₂.



OENOLOGICAL PERFORMANCE

Suitable for the production of white wines with strong aromatic intensity, even in difficult winemaking conditions.

- Excellent fermentative attitude
- Excellent tolerance to alcohol 18% vol
- Resistance to low fermentation temperatures (10-16 °C)
- Killer factor with prevalence on the autochthonous microflora
- Resistant to must density variation
- Strong production of varietal aromas (exotic fruits) and fermentative
- Low production of volatile acidity



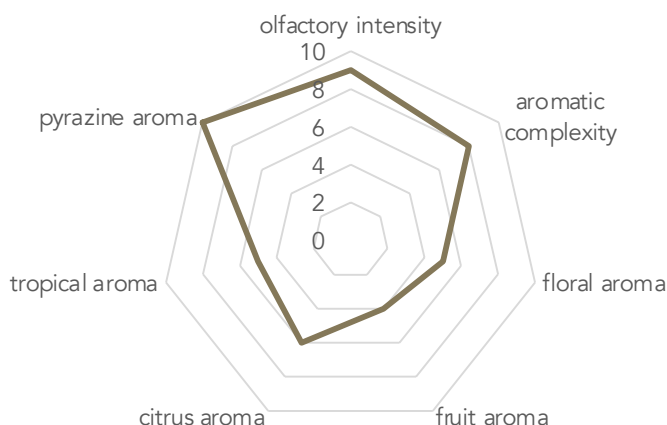
TYPE OF WINE: STILL

CULTIVAR: SAUVIGNON

GENERATED ALCOHOL: 12.5% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.19 g/l



olfactory intensity	9
aromatic complexity	8
floral aroma	5
fruit aroma	4
citrus aroma	6
tropical aroma	5
pyrazine aroma	10



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



**DESCRIZIONE**

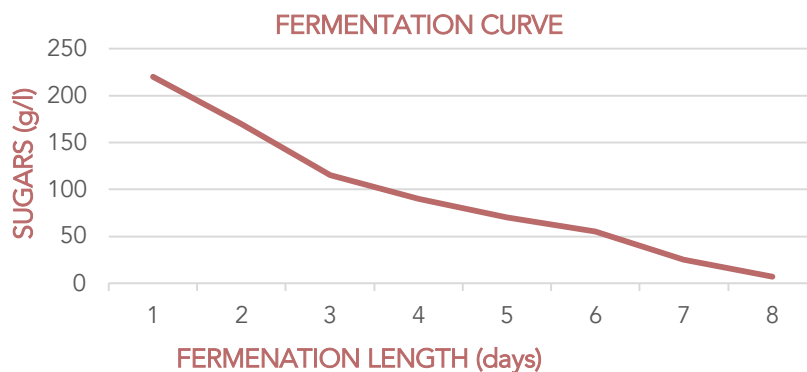
Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus. GMO Free.

Selected yeast for making high quality red wines, characterized by a fresh and fruity aroma. Its effective varietal aromatic expression contributes to the exaltation of delicate notes reminiscent of red berries, in particular shades of ribes and more. Its excellent ability to produce glycerol and release mannoproteins allows the winemaker to obtain "high quality" wines, characterized by roundness, softness and structure exceptional. Powerful yeast with impressive fermentative vigor, allows to conduct fermentations with high alcoholic potential, with strong temperature stresses and extreme vinification conditions. Specific for the elaboration of Cabernet-sauvignon, Syrah and Merlot, Mazuelo and Graciano wines. Specific for the fermentation of Zinfandel, Primitivo, Carménère, Malbec and Mazuelo e Graciano.

Its fructophilic character makes it an indispensable aid in closing sluggish fermentations or ones with a high alcohol content. It can also be applied in stuck fermentations at a dose of 40 g/hl.

**PRESTAZIONI ENOLOGICHE**

- Killer factor with prevalence on the autochthonous microflora
- High alcoholic resistance up to 20.5% vol.
- Fructosophile
- Reduced latency phas
- High production of glycerol (9-10 g/l)
- Significant cession of mannoproteins during the autolysis, with release in the phase of "elevation sur lies"
- Fast fermentations and refermentations
- Regular fermentation within a wide temperature range : from 14 to 32°C
- Low production of volatile acidity
- Low production of sulfites and sulfur compounds
- Low production of acetaldehyde and pyruvic acid
- High resistance to inhibitory factors of fermentation



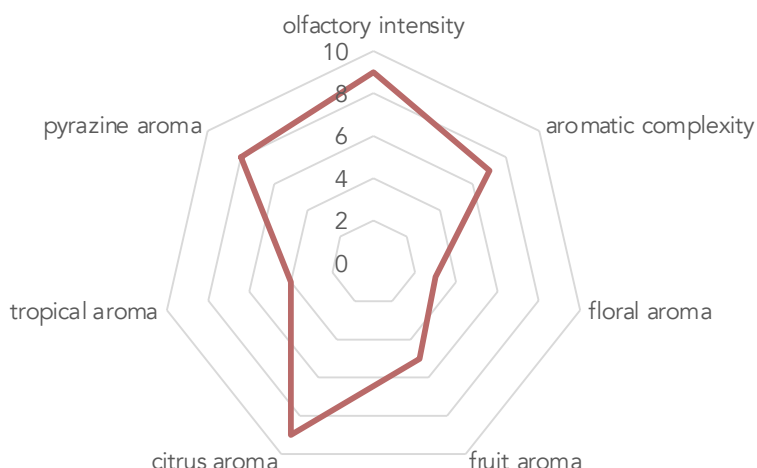
TYPE OF WINE: STILL WINE

CULTIVAR: PRIMITIVO

GENERATED ALCOHOL: 13.9% vol.

T. FERM: 18°C

VOLATILE ACIDITY: 0.19 g/l



olfactory intensity	9
aromatic complexity	7
floral aroma	3
fruit aroma	5
citrus aroma	9
tropical aroma	4
pyrazine aroma	8



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free. Selected yeast for the elaboration of ros wines with a modern, fresh and fruity style.

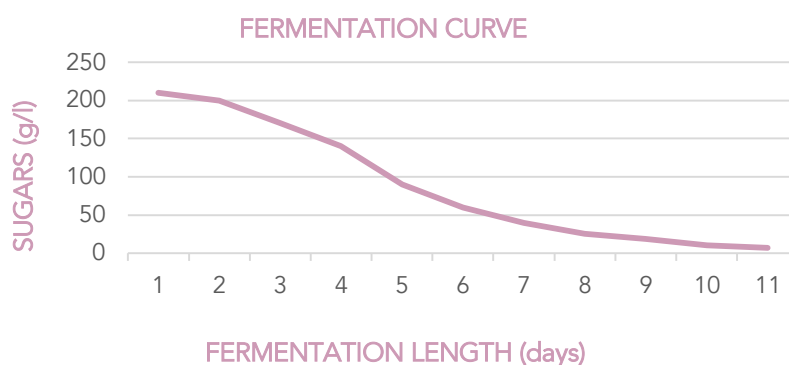
It also used in the production of young white wines with a fragrant and persistent profile, with floral and fruity aromas (citrus, peach, pineapple, etc.).

Excellent results have been obtained using iYeast® Rosè even on aromatic grapes such as Chardonnay, Pinot grigio and Moscato. Also indicated for neutral varieties lacking in aromatic substances, such as Trebbiano and Garganega.



OENOLOGICAL PERFORMANCE

- Safe and efficient fermentation at temperatures between 15 – 18 °C, even in particularly difficult conditions
- Low production of volatile acidity
- Minimum production of sulphites (SO₂)
- Great fermentation vigor with reduced foaming
- Low production of acetaldehyde and pyruvic acid
- Reduced production of foam at medium-low temperatures
- High resistance to inhibitory factors of fermentation
- Low production of amyl alcohols



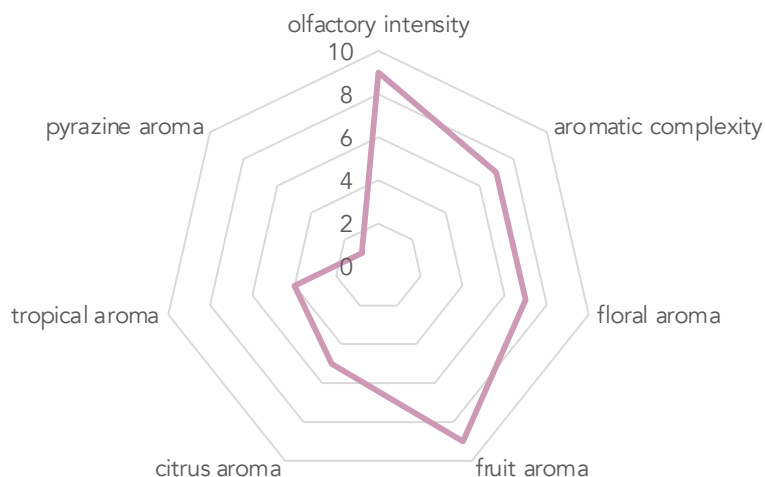
TYPE OF WINE: STILL WINE

CULTIVAR: MERLOT

GENERATED ALCOHOL: 12.8% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.21 g/l



olfactory intensity	9
aromatic complexity	7
floral aroma	7
fruit aroma	9
citrus aroma	5
tropical aroma	4
pyrazine aroma	1



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



TROPICAL WHITE



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO free. Particularly "Hybrid" yeast indicated in the elaboration of white and ros wines of modern, fruity and mineral style. Lafood R&D has selected this yeast as a result of particular studies conducted on the yeast hybridization, in collaboration with several European Research Institutes.

Its strong and modern aromatic expression "new style", makes it an irreplaceable yeast in the production of international style white wines, characterized by an important structure, very full-bodied and balanced. Excellent aromatic production, is characterized by the high development of acetate esters tending to tropical, such as aromas of pineapple, papaya, lychee and lime.

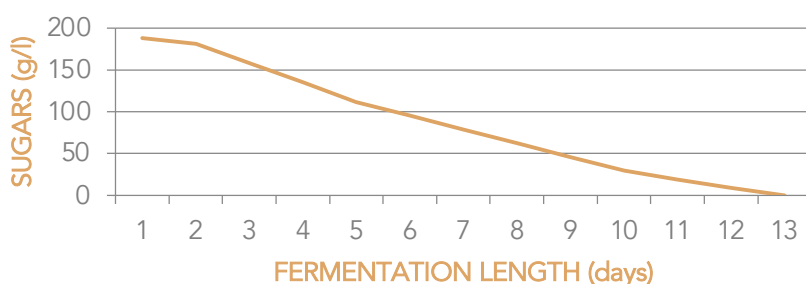
Excellent results on Chardonnay, Pinot grigio, Sauvignon, Moscato and Fiano and in refermentation of Prosecco and Moscato. Very vigorous yeast (range temperature 10-15°C).



OENOLOGICAL PERFORMANCE

- Excellent fermentative vigor
- High alcoholic strength (until 19% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentations also at low temperatures (10° C) Range suggested 10° 15° C
- Low production of volatile acidity
- Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Low production of foam at medium low temperatures
- Safe and efficient fermentations
- High resistance to inhibitory factors

FERMENTATION CURVE



TYPE OF WINE: STILL WINE

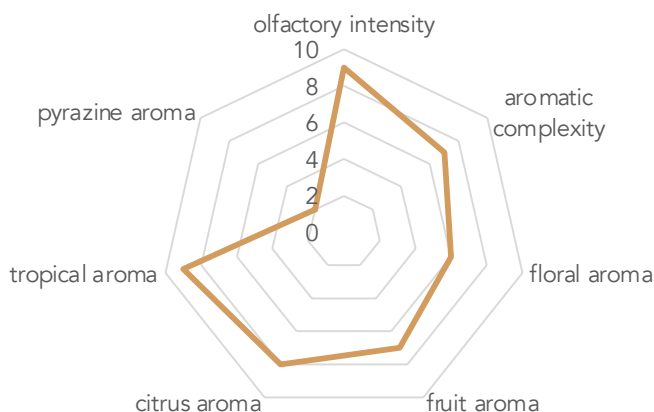
CULTIVAR: CHARDONNAY

GENERATED ALCOHOL: 11.8% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.19 g/l

TROPICAL WHITE



olfactory intensity	9
aromatic complexity	7
floral aroma	6
fruit aroma	7
citrus aroma	2
tropical aroma	9
pyrazine aroma	3



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



The Re&D sector of Lafood Group, in collaboration with the Department of Agro-Food Sciences of the University of Udine, flanked by the expert Oenologists of Rewine Consulting, have conducted a special experiment, aimed at selecting the best and most performing yeast strains iYeast® particularly suitable for the fermentation of specific varieties of white wines.

The experiment paid particular attention to grapes such as Pinot Grigio, Sauvignon and Chardonnay grapes, as well as to the elaboration of the "sparkling base" wines and for the elaboration of Xarel-lo, Parellada and Macabeo.

After the tests and following the excellent results obtained, it has been possible to select and produce a "blend" special of iYeast® "original second generation process": SIMPHONY® APPLE (Fine Blend Dry Yeast).



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus. GMO Free. Blend iYeast yeasts selected in collaboration with the University of Udine and the Oenologist Rewine Consulting. Highly performing for the fermentation of specific varieties of white wines, in particular Pinot Grigio, Sauvignon, Chardonnay, Viognier, Gewurztraminer and Riesling, as well as effective for the production of "sparkling wine" wines and for the elaboration of Xarel-lo, Parellada and Macabeo.

Its excellent aromatic expression enhances "new" aromatic notes, with an international and "captivating" profile. Worthy of attention is the modern aromatic note, reminiscent of green apple and pear. Excellent results have been obtained in refermentation of Prosecco, Moscato and sparkling wines.

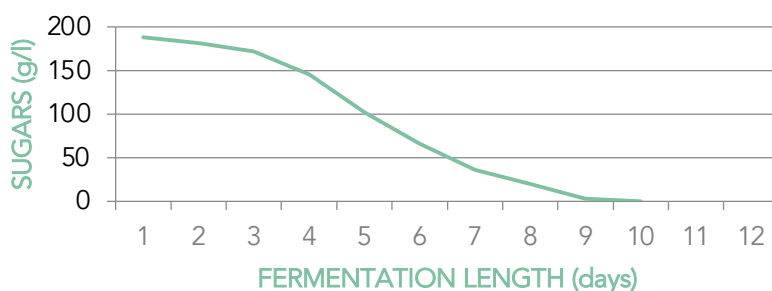
Symphony®Apple presents high fermentation strength and alcohol resistance; also it guarantees low production of volatile acidity, minimum production of sulphites and acetaldehyde.



OENOLOGICAL PERFORMANCE

- Excellent fermentative force
- Reduced lag phase
- High alcoholic resistance
- Killer factor on the autochthonous microflora
- Regular fermentation even at low temperatures
- Low production of volatile acidity; Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost no foam produced at medium low temperatures
- Fast fermentation and re fermentation with different range of pH
- High resistance to inhibitory factors offermentation
- Low production of amyl alcohols

FERMENTATION CURVE



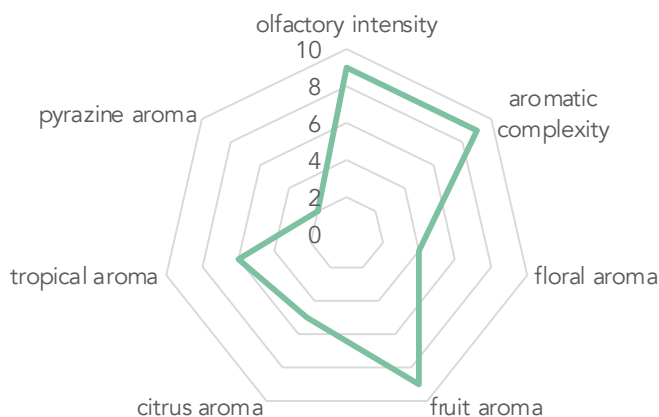
TYPE OF WINE: STILL WINE

CULTIVAR: SAUVIGNON

GENERATED ALCOHOL: 11.8% vol.

T. FERM: 16°C

VOLATILE ACIDITY: 0.18 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	4
fruit aroma	9
citrus aroma	5
tropical aroma	6
pyrazine aroma	2



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



The R&D sector of Lafood Group, in collaboration with the Department of Environmental and Animal Food Sciences of the University of Udine, flanked by the expert Enologists of Rewine Consulting, have conducted a special experiment aimed to select the best performing selected yeasts strains iYeast® suitable for the fermentation of specific varieties of white wines.

The experiment paid particular attention to grapes such as Pinot grigio, Sauvignon and Chardonnay, as well as to the elaboration of wines with a "sparkling base" and for the elaboration of Xarel-lo, Parellada and Macabeo.

After the tests produced excellent results, it has been possible to select and produce yeasts a "blend" special of iYeast original second generation process": SIMPHONY® BOLLICINE (Fine Blend Dry Yeast).



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus. GMO Free. Selected blend iYeast® by the University of Udine and the Rewine Consulting Oenologists for their excellent fermentative capacity.

Recommended for sparkling wines. Excellent results have been obtained on varieties with primary flavor such as Moscato, Viogner, Chardonnay and Pinot Grigio. This strain has low production of volatile esters and exalts "varietal" terpenic type aromas, therefore it can be used in the elaboration of all types of wines. It enhances light and elegant notes of citrus and fresh fruit. Strongly recommended for fermentation stops.

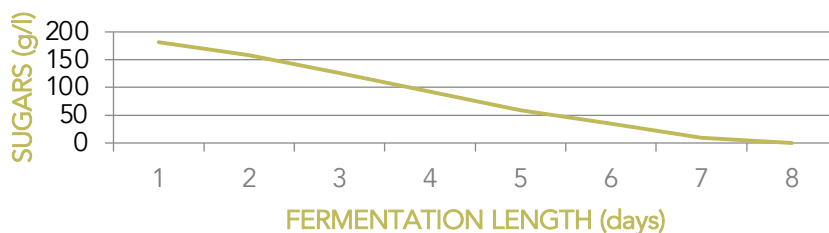
Symphony® Bollicine guarantees low production of volatile acidity, minimum production of sulfites, acetaldehyde.



OENOLOGICAL PERFORMANCE

- Excellent fermentative force
- Reduced latency phase
- High alcoholic resistance (up to 21.5% Vol)
- Killer factor on the autochthonous microflora
- Ferments in difficult conditions, even at low temperatures (up to 8° C)
- Low production of volatile acidity
- Minimum production of sulphites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Almost absent foaming at medium-low temperatures
- Rapid fermentations and refermentations with different pH ranges
- High resistance to inhibitory factors of fermentation
- Low production of amyl alcohols

FERMENTATION CURVE



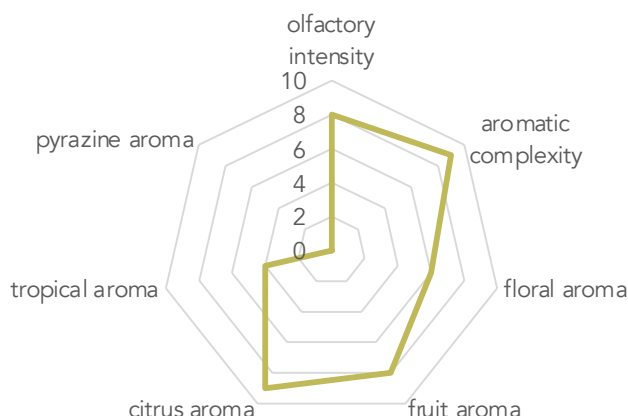
TYPE OF WINE: SPARKLING BASE

CULTIVAR: PINOT GRIGIO

GENERATED ALCOHOL: 11.5% vol.

T. FERM: 13°C

VOLATILE ACIDITY: 0.19 g/l



olfactory intensity	8
aromatic complexity	9
floral aroma	6
fruit aroma	8
citrus aroma	9
tropical aroma	4
pyrazine aroma	0



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



The Re&D sector of Lafood Group, in collaboration with the Department of Agro-Food Sciences of the University of Udine, flanked by the expert Oenologists of Rewine Consulting, have conducted a special experiment, aimed at selecting the best and most performing yeast strains iYeast® particularly suitable for the fermentation of specific varieties of white wines.

The experiment paid particular attention to grapes such as Pinot Grigio, Sauvignon and Chardonnay grapes, as well as to the elaboration of the "sparkling base" wines and for the elaboration of Xarel-lo, Parellada and Macabeo.

After the tests and following the excellent results obtained, it has been possible to select and produce a "blend" special of iYeast® "original second generation process": SIMPHONY® TROPICAL (Fine Blend Dry Yeast).



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. bayanus. GMO Free. Blend iYeast selected by the University of Udine and by the Rewine Consulting Enologists. The synergistic action of the various yeast strains gives the blend an "exceptional" fermentative vigor, a high resistance to alcohol, an excellent resistance to fermentation temperatures and a strong and modern aromatic expression.

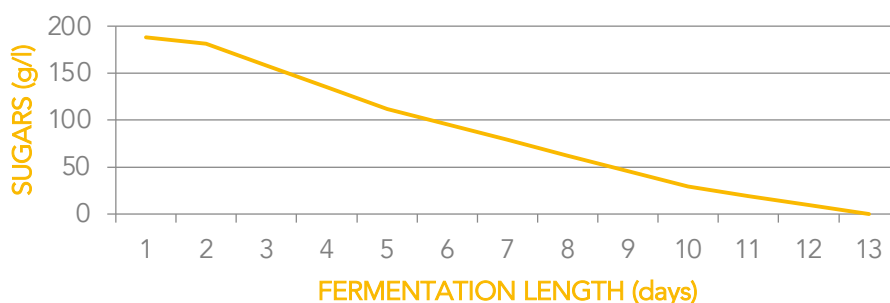
Excellent production of fermentation esters and acetates with notes reminiscent of tropical fruits like banana, pineapple, mango and passion fruit. Excellent results obtained in fermentation of Chardonnay, Pinot grigio, Moscato and Sauvignon grapes. Ideal for refermentation with the Charmat method. It is recommended to ferment in a temperature range of 12 to 14° C for the first fermentation, then reduce the temperature to 10°C.



OENOLOGICAL PERFORMANCE

- Excellent fermentative vigor
- High alcoholic strength (until 19% Vol)
- Killer factor with prevalence on the autochthonous microflora
- Regular fermentations also at low temperatures (10 °C)
- Range suggested 10-15° C
- Low production of volatile acidity
- Low production of sulfites (SO₂)
- Low production of acetaldehyde and pyruvic acid
- Low production of foam at medium low temperatures
- Safe and efficient fermentations
- High resistance to inhibitory factors

FERMENTATION CURVE



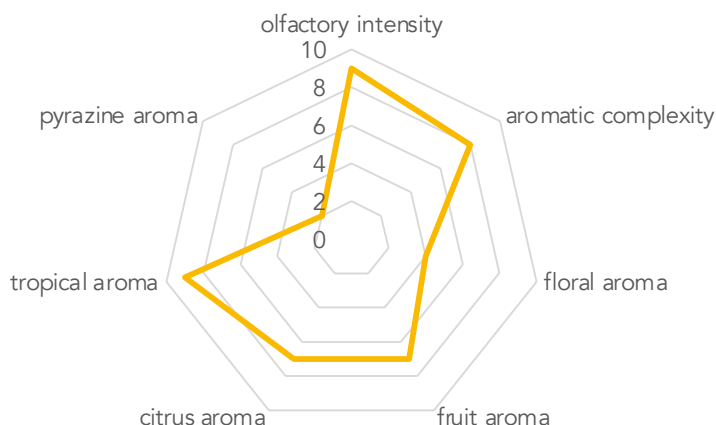
TYPE OF WINE: STILL WINE

CULTIVAR: CHARDONNAY

GENERATED ALCOHOL: 12.5% vol.

T. FERM: 14°C

VOLATILE ACIDITY: 0.19 g/l



olfactory intensity	9
aromatic complexity	8
floral aroma	4
fruit aroma	7
citrus aroma	7
tropical aroma	9
pyrazine aroma	2



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent





DESCRIPTION

Active dry yeast.

Strain *Saccharomyces cerevisiae* with a high vigor fermentation.

Particularly indicated in fermentations for obtaining structured white wines, with varietal character, guaranteeing safe and regular trends and enhancing the aromatic complexity of the grapes.



OENOLOGICAL PERFORMANCE

- Fermentation in a wide temperature range (15-30 °C).
- Quick start to fermentation
- Regular and consistent performance of the
- Fermentation of sugars until exhausted.
- Regular fermentation in difficult conditions and especially at high temperatures.
- Resistant to SO₂ (over 100 mg/l)
- Low production of volatile acidity.



DOSES AND INSTRUCTION FOR USE

A dose of 10 g/ hl is recommended for fermentation conducted at 15 °C.

In case of fermentations started at lower temperatures (13-15 °C) it is recommended to use a dose of 15-25 g/hl.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



iYeast®
originalsecondgenerationprocess

AUSTRALIAN RED



DESCRIPTION

Active dry yeast.

Saccharomyces cerevisiae strain endowed with a high fermentative vigor thanks to its habit, it is particularly indicated in the fermentation of large masses with an irregular temperature control, for obtaining red wines with a higher alcohol content and for clean and varietal organoleptic properties. Recommended for young red and rosé wines.



OENOLOGICAL PERFORMANCE

- Fermentation in a wide temperature range (15-38 °C)
- Quick start to fermentation
- Regular and consistent performance of the
- Fermentation of sugars until exhausted
- Regular fermentation in difficult conditions and especially at high temperatures.
- Resistant to SO₂ (over 100 mg/l)



DOSES AND INSTRUCTION FOR USE

It is required a dose of 10 g per 100 l for a fermentation at 15°C.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



**DESCRIPTION**

Active dry yeast.

Selected for the first time in France , iYEAST® BC 10 BAYANUS is widespread throughout the world for years. It is one of the strains used for the production of sparkling wines.

Absolutely neutral, suitable for primary fermentation in pure precious white wines and in refermentations.

It gives finesse, creaminess and elegance.

Thanks to its high fermentable power it is recommended as a starter in difficult fermentations.

**OENOLOGICAL PERFORMANCE**

Very vigorous strain with excellent ability to predominate on indigenous yeasts. Good cryotolerance and low nutritional need in terms of APA.

**DOSES AND INSTRUCTION FOR USE**

- Very high output alcohol
- High alcohol icresistance: up to 17%/vol
- Ferments regularly between 15°and 30°C
- High force on initial fermentation
- Low production of volatile acidity (0.10g/l sulfuricacid)
- Weak production of sulphite and acetaldehyde
- Low foam production

From 10 to 40 g / hl depending on the type of use and the opinion of the winemaker.

**PACKAGING
STORAGE**

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



DESCRIPTION

Saccharomyces cerevisiae Specific yeast for international red and white wines.

Varietal strain that enhances the varietal aromas the production red wines characterized by an important tannic structure and high alcohol content. Brings the wine softness and equilibrium.

Internationally used for red wines made from Cabernet Sauvignon, Pinot Noir, Merlot and Sangiovese.

Able to enhance the varietal characteristics of wines obtained from fermentation of white grapes (Sauvignon Blanc, Traminer, Pinot grigio, Riesling, Cricket, Moscato, Malvasia and Prosecco)



OENOLOGICAL PERFORMANCE

- Factor K2 killer able to subjugate blastomicetica wild flora
- Good performance and tolerance of alcohol (15°)
- Ferments regularly between 12° and 36 °C
- Rapid start of fermentation
- Medium Low production of volatile acidity (0.25 g/l sulfuric acid)
- Low SO₂ production
- Low production of acetaldehyde and pyruvic acid
- Average production of foam according to the processing temperatures
- It produce sahigh amount of fatty acid esters at a controlled temperature (17-22 °C). High resistance to factors of fermentation inhibitors
- Low or almost no production of higher alcohols



DOSES AND INSTRUCTION FOR USE

From 10 to 40 g/hl depending on the type of use and the opinion of the winemaker.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



DESCRIPTION

Strain of *Saccharomyces cerevisiae* with high vigor fermentation, for musts much clarified or deficient in nutrients. Particularly suitable for fermentation of large masses even on difficult conditions (lack of temperature control, poor state of health of the grapes, etc.) And great for the refermentations and the resumption of the arrests on fermentation.



OENOLOGICAL PERFORMANCE

- Quick Start and regular fermentation ensures the prevalence over indigenous microflora.
- Regular and consistent performance of fermentation until depletion of sugar.
- Adjust fermentation in difficult conditions and especially at high temperatures
- Resistant to SO₂
- Low production of volatile acidity
- Mild production of acetaldehyde
- Production of esters and acetates in the case



DOSES AND INSTRUCTION FOR USE

Base wine: 10-30 g/hl.

Fermentations and fermentation shots: 20-40 g/hl. Rehydrate the yeast in 10 times its weight in a solution of water and must (ratio 1:1) at 38-40 °C. After a pause of about 20 minutes, cool with the addition of equal parts of must at a temperature carefully lower by 10°C compared to the yeast suspension. During the additions provide the agitation every 20-30 minutes, for a maximum time of 3 hours. Then inoculate the suspension in the tank and mix with replacement indoors.

The temperature of the inoculum should have a maximum difference of 10°C compared to that of the mass.

For refermentations and the resumption of fermentative stops should rehydrate the yeast in a sugar solution (5%) at 38-40 °C, performing adequately a preparation protocol of the foot de cuve for the preparation of sparkling wines.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

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Product conforms to the Codex Oenologique INTERNATIONAL.

iYeast® FLOWER

originalsecondgenerationprocess



DESCRIPTION

Saccharomyces cerevisiae var. *bayanus* for the production of young red and fruity wines. Yeast strain selected for the production of young red wines with fruity notes and delicate floral. Wines made with this yeast have a distinct aroma and captivating freshness.

For its enological characteristics, this yeast is also suitable for refermentations.



OENOLOGICAL PERFORMANCE

- High alcohol tolerance (up to 16%/vol)
- Rapid starting of fermentation
- Fermentation temperature between 12 and 30 °C
- Low production of volatile acidity, acetaldehyde, pyruvic acid and superior alcohols
- Absence of production of sulfur compounds



DOSES AND INSTRUCTION FOR USE

Doses can range from 10 to 30 g/hl depending on the mode of application and winemaker judgment.

Rehydrate the yeast in 10 times its weight in a solution of water and must (ratio 1:1) at 38-40 °C. After a pause of about 20 minutes, cool with the addition of equal parts of must at a temperature carefully lower than 10 °C compared to the yeast suspension. During the additions provide the agitation every 20-30 minutes, for a maximum time of 3 hours. Then inoculate the suspension in the tank and mix with replacement indoors.

The temperature of the inoculum should have a maximum difference of 10 °C compared to that of the mass.

For refermentations re-starting of fermentative stops should rehydrate the yeast at 38 °C, performing adequately the foot "de cuve" protocol to prepare sparkling wines.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



DESCRIPTION

Selected yeast specific to white and red international wines. *Saccharomyces cerevisiae* var. *cerevisiae* for the production of white and rosè international wines.

Selected for the ability to produce a variety of aromatic substances in fermentation. In particular, produces isoamyl acetate, which gives the wine a distinctive and pleasant aroma of fresh fruit. Recommended on neutral or slightly aromatic grapes (Trebbiano, Garganega, etc.)



OENOLOGICAL PERFORMANCE

Selected yeast that gives the wine a fresh and fragrant profile with fruity notes.

Good producer of aromatic substances in fermentation, such as strawberry and flowers. For its enological characteristics, this yeast is also suitable for refermentations.

- Good fermentation kinetic with medium- low lag phase of
- High alcohol tolerance (up to 15%/Vol)
- Good resistance to SO₂
- Low SO₂ production
- Low production of volatile acidity
- Good production of glycerol
- Moderate production of H₂S manageable with proper nutrition strategy



DOSES AND INSTRUCTION FOR USE

The doses can range from 20 to 30 g/hl.

Rehydrate the yeast in 10 times its weight in a solution of water and must (ratio 1:1) at 38 °C. For this operation is to be preferred the use of must clarified or filtered. Allow to rest for about 20 minutes.

Subsequently inoculated together with the first pressed at the beginning of filling of the tank. The temperature of the inoculum should have a maximum difference of 10 °C compared to that of the pressed grapes.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.

iYeast[®] ROUGE

originalsecondgenerationprocess



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*. GMO free.

Selected yeast the elaboration of high quality red wines, characterized by a fresh and fruity aroma. Its aromatic expression enhances the varietal aromatic with delicate notes reminiscent of red berries, in particular shades of black currants and blackberries.

Its important ability to produce glycerol allows the winemaker to carry "high quality" wines, characterized by exceptional softness, roundness and consistency.

Excellent fermentation vigor, it allows to carry out fermentations with high alcoholic potential in conditions of strong thermal stress. Its ability to release mannoproteins during alcoholic fermentation allows to obtain wines with body and structure, reducing astringency. Specific for the production of Cabernet Sauvignon, Syrah and Merlot wines.

Excellent results obtained in the fermentation of Zinfandel, Primitivo, Carmenere and Malbec.



OENOLOGICAL PERFORMANCE

- Killer factor with prevalence on indigenous microflora
- Resistance to alcohol up to 20.5% vol.
- Fruttosophilo: capable of transforming fructose into glucose and transforming it into alcohol
- Reduced latency phase
- High glycerol production (9-10 g/l)
- Remarkable production of mannoproteins during fermentation with emission in the "elevation sur lies" phase
- Fast fermentations and re-fermentations
- Regular fermentation in a wide range: from 14 to 32 °C
- Low production of volatile acidity
- Low sulphite production
- Low production of acetaldehyde and pyruvic acid
- Low foam production
- High resistance to fermentation inhibitory factors

iYeast® ROUGE

originalsecondgenerationprocess



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent



DOSES AND INSTRUCTION FOR USE

The recommended doses may vary depending on the type of use, the state of health of the grapes and the judgment of the winemaker.

- Red vinification: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35 - 40 °C.

Shake well 2-3 times homogenizing the mass for 15 minutes, add ACTIVE POWER in doses of 20-30 g/hl to obtain perfect cell multiplication with excellent winemaking results. The use of ACTIVE POWER in the pied de cuve allows for perfect cell multiplication with excellent winemaking results, in particular a reduction in volatile acidity.



PACKAGING STORAGE

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Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.

YEASTS LIEVITI LEVADURAS

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innovative biotechnologies

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