

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 FRUITS

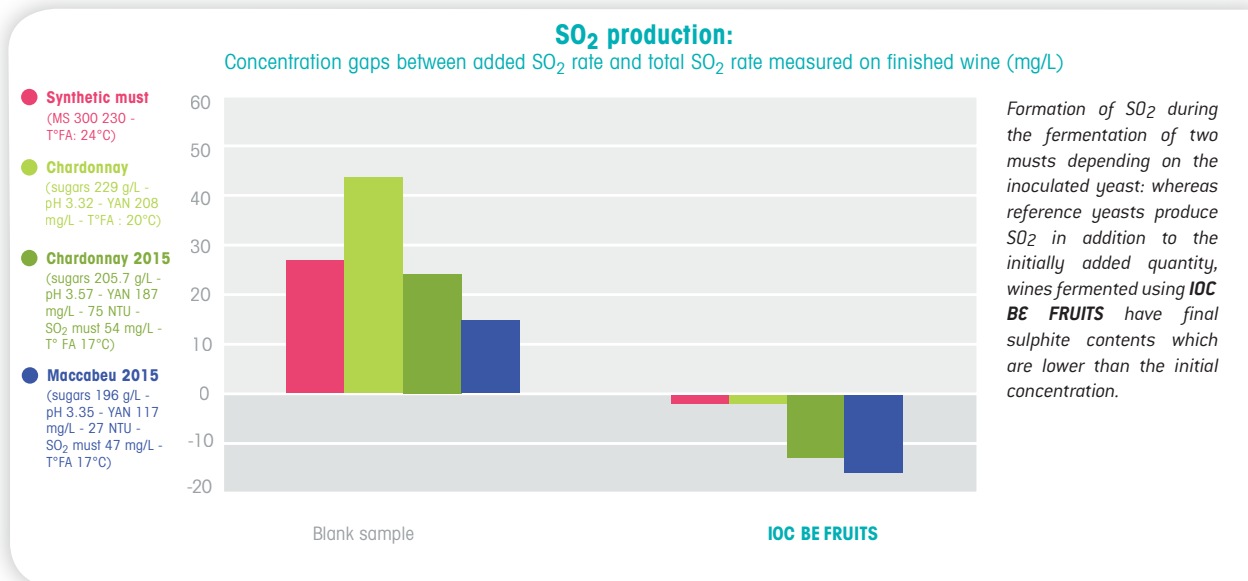
LOW SO₂
SOLUTIONS

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.

