

YEAST

L.A. BJL



Strain selected for its aptitude to reveal red fruits aromas like blackcurrant and raspberry. Thanks to its characteristics, L.A. BJL improves the aromatic complexity of red and rosé wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** L.A. BJL is a yeast that is adapted to producing red and rosé wines with a fruity, **modern profile**. This yeast improves **aromatic complexity** due to high production of isoamyl acetate and other **fresh red fruit aromatic compounds**.
L.A. BJL implants well, ensuring a quick start to the alcoholic fermentation. The **aroma profile is clean** thanks to low production of volatile acidity, SO₂ and H₂S. It should be noted that this strain is sensitive to the “Killer” characteristic of other strains.



DIRECTIONS FOR USE

- ◆ **With CEnoStim®:** in difficult fermentary conditions (high TAVP, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim®. Sprinkle the CEnoStim® (30 g/hL) progressively into 20 times its weight of hot water (~40°C) whilst continually mixing in order to avoid the formation of clumps. Leave to expand for 15 minutes then add the selected yeast (20 g/L) and mix gently.
- ◆ **Without CEnoStim®:** add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix by pumping over.
- ◆ **Dosage:** 20 g/hL.



SPECIFICATIONS

MICROBIOLOGICAL

- ◆ **Other yeasts:** < 10⁵ UFC/g
- ◆ **Mould:** < 10³ UFC/g
- ◆ **Lactic bacteria:** < 10⁵ UFC/g
- ◆ **Acetic bacteria:** < 10⁴ UFC/g
- ◆ **Salmonella:** Absence/25g
- ◆ **Escherichia coli:** Absence/1g
- ◆ **Staphylococi:** Absence/1g
- ◆ **Coliforms:** < 10² UFC/g

PHYSICO-CHEMICAL

- ◆ **Appearance:** Fine granulates
- ◆ **Colour:** Light brown
- ◆ **Revivable yeast:** ≥ 10¹⁰ UFC/g
- ◆ **Humidity:** < 8 %

LIMITS

- ◆ **Lead:** < 2 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- ◆ Packets of 500 g (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/11-02-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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