

YEAST

L.A. Cerevisiae



Selected yeast for fermentation's rapid start of red, rosé and white musts. Thanks to its excellent fermentation capacities, L.A. Cerevisiae produces high quality wines, respecting varietal characteristics.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits** L.A. Cerevisiae is a **versatile yeast**, with good resistance to alcohol (>14% abv.) and low temperatures (from 12°C). L.A. Cerevisiae respects varietal typicity by ensuring a **complete and regular fermentation** and low production of sulfurous compounds and volatile acidity.



DIRECTIONS FOR USE

- ◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of **ÆnoStim®**.
- ◆ **With ÆnoStim®:** Dissolve progressively **Ænostim®** (30 g/hL)* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. 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 min. Add the yeast to the tank and mix.

*Based on the must volume to be fermented.

- ◆ **Without ÆnoStim®:** 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.

- ◆ **Dosage:** 20-30 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). Bags of 10 kg.
- ◆ 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/14-04-2023. For enological 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).

LAMOTHE-ABIET

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