



# ACTIFLORE® F33

YEASTS  
ACTIFLORE®

Selected Active Dry Yeasts (SADY), non-GMO, for oenological use.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.  
Complies with Commission Regulation (EU) 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

*Saccharomyces cerevisiae* yeast suitable for all types of wine. Selected for its resistance to high alcohol (16% vol.), its very low volatile acidity formation and its high production of polysaccharides.

### FERMENTATION CHARACTERISTICS

- Alcohol tolerance: up to 16% vol.
- Low nitrogen requirement.
- Temperature tolerance: 13 - 30°C (55 - 86°F).
- Very low production of volatile acidity.
- High production and liberation of polysaccharide compounds.

### AROMATIC CHARACTERISTICS

- Particularly suitable for the production of clean, up-front red wines. Its low nutritional demand in nitrogen and robust fermentation characteristics make it an excellent candidate for a broad spectrum of vinifications.

## PHYSICAL CHARACTERISTICS

Vacuum-packed dehydrated yeasts

Appearance ..... granules

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) .....	< 8	<i>Staphylococcus</i> (/g) .....	none
Viable SADY cells (CFU/g) .....	$\geq 2.10^{10}$	<i>Salmonella</i> (/25 g) .....	none
Lactic acid bacteria (CFU/g) .....	< $10^5$	<i>E. coli</i> (/g) .....	none
Acetic acid bacteria (CFU/g) .....	< $10^4$	Lead (ppm) .....	< 2
Yeasts of a genus other than <i>Saccharomyces</i> (CFU/g) .....	< $10^5$	Arsenic (ppm) .....	< 3
Yeasts of a different species or strain (%) .....	< 5	Mercury (ppm) .....	< 1
Coliforms (CFU/g) .....	< $10^2$	Cadmium (ppm) .....	< 1
Moulds (CFU/g) .....	< $10^3$		



**LAFFORT**

*l'œnologie par nature*

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Add the yeast as soon as possible after filling the tank.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- The temperature, choice of yeast strain, rehydration procedure and cellar hygiene are also essential for successful establishment of the population.

### IMPLEMENTATION

#### Inoculation with rehydration:

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C (50°F) between the must and the rehydrated yeast at the time of inoculation. The total yeast preparation time must not exceed 45 minutes.
- In case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol) and/or to increase the aromatic potential of the wine, use **SUPERSTART®** or **SUPERSTART® ROUGE** in the rehydration water.

#### Direct inoculation:

- To facilitate addition, suspend the yeast in water at room temperature.
- Homogenise the tank after addition.

### DOSAGE

- Inoculation with rehydration: 15-30 g/hL (150 - 300 ppm) (depending on the must characteristics and vinification conditions).
- Direct inoculation: 20-30 g/hL.

## STORAGE RECOMMENDATION

- Store off the ground in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

## PACKAGING

500 g vacuum bag. 10 kg box.  
10 kg bag.

