

Aleaferm EASY



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae ex. Rf Bayesianus*.

Contains E491 sorbitan monostearate.

GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with characteristic smell.

GUARANTEED SPECIFICATIONS

- Total yeasts > 10 billion/g
- Viable yeasts > 10 billion/g
- Molds < 103 cfu/g
- Lactic acid bacteria < 105 cfu/g
- Dry matter: min. 93%

ALEAFERM EASY possesses good fermentation kinetics and does not have high nutritional requirements. Its high alcohol resistance and fermentation speed make it suitable for all fermentations under difficult conditions.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★★★	★	< 120 mg/L	16,50 %vol	18-36 °C	★

★LOW ★★MEDIUM ★★★HIGH

APPLICATIONS

ALEAFERM EASY is a yeast indicated for fermentation arrests and re-fermentations. Due to its high vigor and particularly short latency phase, it is particularly recommended on masses characterized by heavy microbiological pollution and for musts derived from raisin grapes.

RECOMMENDED DOSAGES

15-25 g/hl on musts. In the case of polluted musts, the doses of use can be increased.

MODE OF USE

Rehydrate the dose of **Aleaferm EASY** in lukewarm water (at a ratio of 1:10), temperature between 36° and 38°C, to which 50 percent wort or MCR has been added up to a dosage of 50 g/l sugar, wait 15 minutes and stir, dissolving any lumps. Then inoculate from below into the mass to be fermented and pump over. Adherence to the above timing and methods ensures maximum viability of the rehydrated yeast

PACKAGES AVAILABLE

100 g bag 50 g envelope 500 g bag 10 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated at 4°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

