

Pure Fermentation
ConFerm™ Rouge



Saccharomyces Cerevisiae

ConFerm Rouge yeast from Eaton's Begerow Product Line is a highly active dry active yeast for alcoholic fermentation.

Grape Varieties

White wines

Rosé wine

Red wines

Fermentation Temperature Range (°F (°C))

°F	59	62.6	66.2	69.8	73.4	77	86
°C	15	17	19	21	23	25	30
			✓	✓	✓		

Alcohol Tolerance (% vol)

% vol	13.0	13.5	14.0	14.5	15.0	15.5	16.0
				✓	✓	✓	✓

Nitrogen Available to Yeast (gr/fl oz (mg/l) in must)

gr/fl oz	68.65	73.03	77.59	82.16	86.72	91.28	100.41
mg/l	150	160	170	180	190	200	220
	✓	✓					

To achieve optimum rehydrogenation of ConFerm Rouge yeast, the use of inactive yeast preparations is recommended. In musts/mashes with very low yeast nutrient concentrations, SIHA® Fermentation Salt yeast nutrient, SIHA Vitamin B₁ yeast nutrient, and SIHA PROFERM™ H₂ combined yeast nutrient should be added.

Fermentation Speed

slow

medium

fast

Killer Factor

sensitive

neutral

killer

Formation of SO₂ Bond Partners (acetaldehyde, pyruvate, α-ketoglutarate)

high

medium

low

Effect on Malolactic Fermentation (MLF)

positive

neutral

negative

Application

The musts or mashes in each individual fermenting container should be inoculated with ConFerm Rouge yeast at an early stage. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Application	Application quantity in lb/1,000 gal (g/hl) for	
	normal	difficult fermentation conditions
Red mash	1.25 – 2.09 (15 – 25)	1.67 – 2.5 (20 – 30)
Red must	1.25 – 1.67 (15 – 20)	1.67 – 2.09 (20 – 25)
Fruit mash	1.25 – 2.09 (15 – 25)	1.67 – 2.5 (20 – 30)

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the container size etc.

ConFerm Rouge yeast should be stirred into 10 times the quantity of a must/water mixture at 86 – 91.4 °F (30 – 33 °C), left for approx. 10 minutes, stirred again and then added to the mash/must. For fruit mashes, it is recommended to add the rehydrogenated yeast in portions during mashing.

The optimum fermentation temperature is between 32 and 78.8 °F (20 – 26 °C). Heated musts/mashes must be recooled or left to cool down to 32 °F (20 °C) before ConFerm Rouge yeast is added.

Product Characteristics

ConFerm Rouge yeast yields particularly color-stable and typical red wines and fruit wines. Through intensive selection work, it was possible to reduce the color adsorption of the yeast during fermentation significantly. This very positive characteristic of the yeast – color retention in red wines – is continuously enhanced and secured through further selection. Further aims of the development work were high fermentation activity and vitality.

ConFerm Rouge yeast is characterized by a favorable fermentation process with high final degree of fermentation. Wild yeast and undesired bacteria are suppressed. ConFerm Rouge yeast generates no undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester. ConFerm Rouge yeast is capable of producing 16% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar to be fermented.

Safety

No safety specifications are required for ConFerm Rouge yeast, as this product is used directly for food production.

Storing, handling, and transporting this product do not create health or environmental hazards.

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Storage

ConFerm Rouge yeast is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

ConFerm Rouge yeast can be stored in intact packaging at 39.2 – 50 °F (4 – 10 °C) for up to four years. The product can also be stored at 32 °F (20 °C) for short periods.

Use up any remaining product quickly once the packaging is opened.

Delivery Information

ConFerm Rouge yeast has the article number 93.357. It is supplied in the following packaging units:

1.1 lb (500 g)	laminated aluminum foil block pack
20 x 1.1 lb (500 g)	laminated aluminum foil block pack in carton
1 x 33.07 lb (15 kg)	laminated aluminum foil in carton

HS Customs Tariff: 2102 10 90

Certified Quality

ConFerm Rouge yeast is monitored regularly during the production process to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

For more information, please e-mail us at filtration@eaton.com or visit us online at eaton.com/filtration for a complete list of Eaton's filtration products.

Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton office to determine availability.

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