

Pure Fermentation
ConFerm™ Uni V



Saccharomyces Cerevisiae

ConFerm Uni V 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 Uni V 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™ H⁺ 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 Uni V yeast at an early stage. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Intended application	Application quantity in lb/1,000 gal (g/hl) for	
	normal	difficult fermentation conditions
Fruit mash	0.83 – 1.25 (10 – 20)	1.25 – 2.09 (15 – 25)
Fruit must	0.83 – 1.25 (10 – 15)	1.25 – 1.67 (15 – 20)

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 Uni V 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.

Product Characteristics

ConFerm Uni V yeast is characterized by a favorable fermentation process with high final degree of fermentation. Wild yeast and undesired bacteria are suppressed. ConFerm Uni V yeast generates no undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester. ConFerm Uni V yeast can ferment up to 16% alcohol by volume.

Safety

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

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

Storage

ConFerm Uni V 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 Uni V yeast can be stored in intact packaging at 39.2 – 50 °F (4 – 10 °C) for up to three 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 Uni V yeast has the article number 93.356. 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 Uni V 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.

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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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