

Pure Fermentation
ConFerm™ White



Saccharomyces Cerevisiae

ConFerm White yeast from Eaton's Begerow Product Line is a highly active dry 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 White 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

Musts and mashes should be inoculated with ConFerm White yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria. The following dosages will reliably prevent fermentation problems.

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

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 White 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

The yeast strain selected for ConFerm White yeast yields particularly fruity and juicy wines. It is characterized by a clean metabolism and generates hardly any undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester. This rules out taste impairment resulting from fermentative off-flavor. The character of the wines clearly emerges in an aromatic type and location bouquet.

The yeast tolerates SO₂ quantities up to 3.65 gr/100 fl oz (80 mg/l). SO₂ content in the must is usually reduced during the fermentation. Wines fermented with ConFerm White yeast have a very low SO₂ demand after the fermentation.

The yeast is capable of producing 16 % alcohol by volume. The practical alcohol yield is approximately 47% of the sugar to be fermented. Approximately 546 kJ (130 kcal) of heat is released for each kilogram of sugar reaction.

Safety

No safety specifications are required for ConFerm White 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 White 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 White 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 White yeast has the article number 93.358. 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 White 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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