

Pure Fermentation
LALVIN® CY 3079 YSEO

Saccharomyces Cerevisiae – Based on the Yeast Security & Sensory Optimization Process (YSEO)

LALVIN CY 3079 YSEO yeast from Eaton’s Begerow Product Line is a specially selected dry active yeast that is characterized by the formation of flavors that are typical for Burgundy varieties. The special advantage of the YSEO production process is improved final fermentation. LALVIN CY 3079 YSEO yeast is particularly recommended for white Burgundy varieties. Wines fermented with this yeast have a balanced fruit and variety typicity.

The specific advantages of LALVIN CY 3079 YSEO yeast:

- Recommended for barrique fermentation
- Very good alcohol tolerance
- Positive influence on MF

Under difficult conditions:

- Excellent full fermentation capability

Application

As a basic rule, musts should be inoculated with LALVIN CY 3079 YSEO yeast as early as possible. Longer maceration time favors uncontrolled multiplication of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
White wine must	1.6 – 2.5 (20 – 30)	3.3 (40)

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 batch size etc. For large batches, adequate cooling must be ensured.

LALVIN CY 3079 YSEO yeast is best stirred into a 10:1 must/water mixture at approx. 95 °F (35 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 60.8 – 68 °F (16 – 20 °C). The minimum starting temperature is 57.2 °F (14 °C). The fermentation temperature should not exceed 82.4 °F (28 °C). Lower temperatures generally require higher dosage.

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For final fermentation of stuck wines, we recommend adding an additional dose of 2.5 – 3.3 lb/1,000 gal (30 – 40 g/hl) SIHA PROFERM™ Plus combined yeast nutrient.

Under these conditions, it is beneficial to accustom the yeast to the fermentation conditions. This is best achieved by adding the quantity of yeast required for the total quantity of wine to approximately 10% of the total product to be fermented and fermenting until approximately half the sugar present is used up. This mixture is then added to the remaining 90% of the wine for final fermentation. Yeasts adapted in this way usually start fermenting more quickly and have a lower tendency to die off than if they are added directly to the total quantity.

Product Characteristics

The YSEO production process is a new dry active yeast production technique. LALVIN CY 3079 YSEO yeast offers enhanced yeast nutrients, applicability under difficult conditions and drying and is produced based on a more specific yeast strain. This improved production process leads to reliable final fermentation, particularly for problematic fermentation (fermentation under difficult conditions).

LALVIN CY 3079 YSEO ferments consistently, yet not too fast, and is very suitable for "sur lie" ageing. This results in creamy wines with aromatic fruit nuances.

LALVIN CY 3079 YSEO yeast can produce up to 15% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/59 kcal (130 kcal) of heat is released.

Safety

No safety information has to be provided for LALVIN CY 3079 YSEO, since the product is used directly for food production. There are no known risks to humans or the environment during storage, handling and transport of the product.

Storage

LALVIN CY 3079 YSEO yeast is packed in airtight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN CY 3079 YSEO yeast can be stored for four years at 39 to 50 °F (4 – 10 °C). Short-term storage at 68 °F (20 °C) is acceptable.

Once a package has been opened, it should be used up as soon as possible.

Delivery Information

LALVIN CY 3079 YSEO yeast is sold under article no. 93.313 and is available in the following package sizes:

1.1 lb (500 g)	aluminum sandwich foil block pack
20 x 1.1 lb (500 g)	aluminum sandwich foil block pack in carton

HS Customs Tariff: 2102 10 90

Certified Quality

During the production process LALVIN CY 3079 YSEO yeast is continuously monitored to ensure consistently high quality.

These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

LALVIN CY 3079 YSEO yeast conforms to the purity regulations of the International OIV Code for wine treatment products and to the regulations of the German Wine Ordinance. Please pay attention to the national laws.

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North America - HQ

44 Apple Street,
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America Only)
Voice: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Voice: +49 2486 809-0

Internormen Product Line

Friedensstraße 41
68804 Altlussheim, Germany
Voice: +49 6205 2094-0

Begerow Product Line

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Voice: +49 6704 204-0

Brazil

Av. Julia Gaioli, 474 - Bonsucesso
07251-500 - Guarulhos
Brazil
Voice: +55 11 2465 8822

China

No. 7 Lane 280 Linhong Road,
Changning District,
Shanghai 200335, China
Voice: +86 21 5200 0422

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Voice: +65 6825 1668

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 Filtration office to determine availability.

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