

Pure Fermentation LALVIN® C

Saccharomyces Bayanus

LALVIN C yeast from Eaton's Begerow Product Line is a specially selected dry active yeast strain of *saccharomyces bayanus* that is used for the fermentation of basic wine for sparkling wine and is also to restart stuck fermentation. The special advantages are high alcohol tolerance, rapid start of fermentation and secure main fermentation, even under unfavorable conditions. LALVIN C yeast is suitable for both red and white wine.

The specific advantages of LALVIN C yeast, particularly beneficial for sparkling wine production:

- Specially developed for the fermentation of basic wine for sparkling wine and wines of stuck fermentation
- High alcohol and CO₂ tolerance (up to 15% by volume of alcohol)
- Rapid start of fermentation and main fermentation
- Low formation of undesirable fermentation by-products
- Good sedimentation behavior, early and clean racking through good flocculation properties

Application

As a basic rule, basic wine for sparkling wine or sluggish fermented wines should be inoculated with LALVIN C yeast as early as possible. 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	1.2 – 1.6 (15 – 20)	1.6 – 3.3 (20 – 40)
If fermentation has stopped		2.5 – 4.2 (30 – 50)

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 C yeast is best stirred into a 10:1 must/water mixture at 86 – 95 °F (30 – 35 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 59 – 86 °F (15 – 30 °C). The minimum starting temperature is 55.4 °F (13 °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 2.1 lb/1,000 gal (25 g/hl) SIHA PROFERM™ Plus combined yeast nutrient.

Product Characteristics

Through selection over several years, we were able to increase the alcohol tolerance of the LALVIN C yeast during fermentation. LALVIN C yeast is characterized by very good sedimentation behavior and therefore facilitates racking of the wines. This very positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality.

LALVIN C yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN C yeast generates no undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

LALVIN C yeast can produce up to 16% 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 C yeast, 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 C 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 C yeast can be stored for three 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 C yeast is sold under article no. 93.301 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 C 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 C 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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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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