

Pure Fermentation
LALVIN® QA 23 YSEO

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

LALVIN QA 23 YSEO yeast from Eaton’s Begerow Product Line is a specially selected dry active yeast that is used for the fermentation of fresh, fruity white wine. The special advantages of the YSEO production process are consistently positive results in terms of sensory wine properties (freshness, green apple) and enhanced purity of wine aromas. LALVIN QA 23 YSEO yeast is particularly suitable for Muscat varieties, Müller-Thurgau and Gutedel.

The specific advantages of LALVIN QA 23 YSEO yeast:

- Low nutrient requirements
- Very good cold fermentation characteristics
- Rapid start of fermentation and main fermentation

Under difficult conditions:

- Reliable sensory improvement
- Enhanced purity of wine aromas

Application

As a basic rule, musts should be inoculated with LALVIN QA 23 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	1.2 – 1.6 (15 – 20)	2.5 – 3.3 (30 – 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 QA 23 YSEO yeast is best stirred into a 10:1 must/water mixture at 95 – 104 °F (35 – 40 °C), stirred again after approximately 15 minutes and added to the must.

The optimum fermentation temperature is between 57.2 – 64.4 °F (14 – 18 °C). The minimum starting temperature is 55.4 °F (13 °C). The fermentation temperature should not exceed 86 °F (30 °C). Lower temperatures generally require higher dosage.

Product Characteristics

The YSEO production process is a new dry active yeast production technique. LALVIN QA 23 YSEO yeast offers enhanced yeast management and improved yeast nutrients and is produced based on a more specific yeast strain. The improved production process leads to consistently positive results in terms of sensory characteristics (freshness, green apple), reduced off-flavors and increased fruitiness of the wines, particularly for problematical fermentation (fermentation under difficult conditions).

Through selection over several years, we were able to minimize the nutrient requirements of the LALVIN QA 23 YSEO yeast during fermentation. This characteristic is particularly suitable for musts with low nutrient content. LALVIN QA 23 YSEO yeast supports fruity wine types with apple and lemon flavors.

LALVIN QA 23 YSEO yeast shows an advantageous fermentation curve with high final degree of fermentation.

LALVIN QA 23 YSEO yeast can produce up to 14% 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 QA 23 YSEO 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 QA 23 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 QA 23 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 QA 23 YSEO yeast is sold under article no. 93.330 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 QA 23 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 QA 23 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.

LALVIN® is a registered trademark of Lallemand Inc.

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 Altlusheim, 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.

© 2013 Eaton Corporation. All Rights Reserved. All trademarks and registered trademarks are the property of their respective owners.

All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.



Powering Business Worldwide