

**Pure Fermentation**  
**SIHAFERM™ Element**



**Saccharomyces Cerevisiae**

**SIHAFERM Element from Eaton's Begerow Product Line is a dry active yeast that has been selected with the aim of preserving the original grape-specific aroma. The yeast originates from an biodynamic winery in the Pfalz (Palatinate) region. The selection was predominantly based on the Pechstein vineyard. SIHAFERM Element yeast promotes grape-specific aromas without forming stronger fruit flavors.**

Adding yeast nutrients during rehydrogenation and during fermentation promotes the formation of active yeast cells and improves the fermentation performance of the yeast. We recommend adding LALVIN® GO-FERM yeast nutrient during rehydrogenation and SIHA® PROFERM™ Plus combined yeast nutrient 1.7 lb/1,000 gal (20 g/hl) during alcoholic fermentation.

The specific qualities of SIHAFERM Element yeast:

- Reliable full fermentation at fermentation temperatures of between 64 – 68 °F (18 – 20 °C)
- Formation of grape-specific flavors in white wines
- No superimposition by fruit esters or higher alcohol flavors
- Average yeast nutrient requirements

**Product Characteristics**

SIHAFERM Element yeast is a selected yeast strain that promotes preservation of grape-specific flavors. The wines resulting from the fermentation of Riesling with SIHAFERM Element yeast from the Pechstein vineyard were described as 'mineral' and 'salty' with intense citrus and flint flavors.

The yeast strain is characterized by low formation of fermentation byproducts, such as SO<sub>2</sub>, acetaldehyde, pyruvic acid, and α-ketoglutarate. SIHAFERM Element yeast suppresses undesired wild yeasts and bacteria by facilitating a fast start of fermentation and yeast cell multiplication.

**Application**

As a basic principle, musts should be inoculated with SIHAFERM Element yeast as early as possible.

The yeast can tolerate SO<sub>2</sub> quantities of up to 2.23 gr/fl oz (50 mg/l).

SIHAFERM Element yeast can produce up to 14% alcohol by volume.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal 64 – 68 °F (18 – 20 °C)	difficult fermentation conditions
White grape must	1.3 – 1.7 (15 – 20)	1.7 – 2.5 (20 – 30)
White grape mash	1.7 – 2.1 (20 – 25)	2.1 – 2.5 (25 – 30)

**Safety**

No safety specifications are required for SIHAFERM Element yeast, as this product is used directly for food production. Storing, handling and transporting this product do not create health or environmental hazards.

These quantities are guide values and should be adjusted to the individual conditions (health of the grapes, yeast nutrients etc.)

**Storage**

SIHAFERM Element yeast is packed airtight in an aluminium sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

The fermentation range is between 64 and 77 °F (18 and 25 °C). The optimum fermentation temperature is 64 – 68 °F (18 – 20 °C).

SIHAFERM Element yeast is best stirred into 10 times the amount of a fifty-fifty must-water mixture at 95 – 99 °F (35 – 37 °C), left for approx. 2 – 3 hours, stirred again and then added to the must.

SIHAFERM Element yeast can be stored in undamaged packaging at 39 – 50 °F (4 – 10 °C) for up to three years. The product can also be stored at 68 °F (20 °C) for short periods. Use up any remaining product quickly once the packaging has been opened.

## Delivery Information

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SIHAFERM Element yeast is sold under article no. 93.089 and is available in the following package sizes:

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

HS Customs Tariff: 2102 10 90

## Certified Quality

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SIHAFERM Element yeast is monitored regularly during the production process to ensure consistently high quality. This includes technical functional criteria as well as safety in accordance with the relevant laws governing the production of foods. Strict controls also take place immediately before and during final packaging.

SIHAFERM Element yeast meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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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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