

**Pure Fermentation**  
**uvaferm® 228**

**Saccharomyces Cerevisiae**

**uvaferm 228 yeast from Eaton's Begerow Product Line is a specially selected dry active yeast with succinct effect on variety typicity and regional character. It is very suitable for Riesling and Muscat varieties.**

The specific advantages of uvaferm 228 yeast:

- Good cold fermentation characteristics
- Strong β-glucosidase activity
- Rapid start of fermentation, controlled, reliable final fermentation
- Low formation of undesirable fermentation by-products

**Application**

As a basic rule, musts should be inoculated with uvaferm 228 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	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.

uvaferm 228 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. Rehydration with LALVIN® GO-FERM yeast nutrient is advisable, particularly for fermentation temperatures below 59 °F (15 °C).

The optimum fermentation temperature is between 59 – 64.4 °F (15 – 18 °C). The minimum starting temperature is 55.4 °F (13 °C). The fermentation temperature should not exceed 77 °F (25 °C). Lower temperatures generally require higher dosage.

The addition of 0.005 lb SIHA® Vitamin B<sub>1</sub> yeast nutrient fermentation aid per 1,000 gal (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 2.5 lb/1,000 gal (30 g/hl) SIHA Fermentation Salt 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.

**Since uvaferm 228 yeast has very high nutrient requirements, we strongly recommend adding an additional dose of 3.3 lb/1,000 gal (40 g/hl) of SIHA PROFERM™ Plus yeast nutrient to the abating fermentation.**

**Product Characteristics**

uvaferm 228 yeast is a safely fermenting yeast that was specially selected to release complex terpene flavors through high β-glucosidase activity. Furthermore, uvaferm 228 yeast starts fermentation quickly, followed by slow, reliable, and gently full fermentation.

uvaferm 228 yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm 228 yeast generates no undesirable fermentation by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

uvaferm 228 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 uvaferm 228 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

uvaferm 228 yeast is packed in air-tight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, uvaferm 228 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

uvaferm 228 yeast is sold under article no. 93.206 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, uvaferm 228 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.

uvaferm 228 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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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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