Technical Information

Pure Fermentation
uvaferm® 299

Saccharomyces Cerevisiae

uvaferm 299 yeast from Eaton's Begerow Product Line is a specially selected dry active yeast, which is particularly beneficial for the fermentation of red wine must and red wine mash. The special advantages are color extraction and rapid start of fermentation. uvaferm 299 yeast supports the soft tannin profile of Burgundy varieties (Pinot Noir, Pinot Meunier, St. Laurent).

The specific advantages of uvaferm 299 yeast:

- High temperature tolerance
- Average nutrient requirements
- Very good color stability
- Quickly displaces wild yeasts and bacteria
- Rapid start of fermentation and moderate main fermentation
- Low formation of undesirable fermentation by-products

Application

As a basic rule, musts should be inoculated with uvaferm 299 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
Red wine mash	1.2 – 1.6 (15 – 20)	2.1 – 2.9 25 – 35
Red wine must	0.8 – 1.2 10 – 15	1.6 – 2.5 (20 – 30)

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 299 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 68 – 82.4 °F (20 – 28 °C), the minimum starting temperature is 62.6 °F (17 °C). uvaferm 299 yeast should only be added to heated must or mash after recooling or rather cooling to 68 °F (20 °C).

The addition of 0.005 lb SIHA® Vitamin B_1 yeast nutrient fermentation aid per 1,000 gal of must (600 mg per 1,000 l) creates even better multiplication, fermentation and metabolism conditions. For final fermentation of stucked wines, we recommend adding an additional dose of 1.7 lb/1,000 gal (20 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

Selection over several years enabled us to develop the uvaferm 299 yeast, which is highly suitable for producing persistent and velvety soft Burgundy. This very positive yeast quality is continuously reinforced and secured through further selection. uvaferm 299 yeast is characterized by very low sulfite formation.

uvaferm 299 yeast shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. uvaferm 299 yeast generates no undesirable fermentation by-products such as SO_2, H_2S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid, or ester.

uvaferm 299 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 uvaferm 299 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 299 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 299 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 299 yeast is sold under article no. 93.207 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 299 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 299 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 office to determine availability.

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