

Pure Fermentation

uvaferm® CM

Saccharomyces Cerevisiae

uvaferm CM yeast from Eaton's Begerow Product Line is a specially selected dry active yeast strain of *saccharomyces cerevisiae* that is equally suitable for red and white wine production. It is universally suitable for all fruit mashes and musts.

The specific advantages of uvaferm CM yeast:

- Universally suitable for all fruit mashes and musts
- Strong initial fermentation, very high end fermentation rate
- Low nutrient requirements
- Good temperature and alcohol tolerance
- No formation of undesirable fermentation by-products

Application

As a basic rule, musts and mashes should be inoculated with uvaferm CM yeast as early as possible. Longer maceration time favor 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)	1.6 – 2.9 (20 – 35)
Red wine must	1.2 – 1.6 (15 – 20)	1.6 – 2.5 (20 – 30)
Red wine mash	1.6 – 2.5 (20 – 30)	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 CM 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 60.8 – 75.2 °F (16 – 24 °C). The minimum starting temperature is 57.2 °F (14 °C). The fermentation temperature should not exceed 82.4 °F (28 °C). uvaferm CM yeast should only be added to heated must or mash after recooling or rather cooling to 32 °F (20 °C).

The addition of 0.005 lb SIHA® Vitamin B₁ 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 1.6 lb/1,000 gal (20 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.

Product Characteristics

uvaferm CM yeast is a highly reliable yeast with balanced substance for white wine and full-bodied balance for red wine that is typical for the variety. Through selection over several years, we were able to increase the alcohol tolerance of the uvaferm CM yeast during fermentation. This positive yeast quality is continuously reinforced and secured through further selection. Further aims of the development work were high fermentation activity and vitality.

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

uvaferm CM 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 uvaferm CM 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 CM 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 CM 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

uvaferm CM yeast is sold under article no. 93.200 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 CM 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 CM 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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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, 200335
Shanghai, P.R. China
Voice: +86 21 5200 0099

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 office to determine availability.

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