

## Pure Fermentation SIHA® WhiteArome

### Aroma Yeast, *Saccharomyces Cerevisiae*

SIHA WhiteArome is a newly selected pure yeast with special flavour formation for grape varieties such as Riesling, Pinot Blanc, Pinot Gris, Gutedel and Muscat.

The specific advantages of SIHA WhiteArome yeast:

- Reliable full fermentation at fermentation temperatures between 64 – 68 °F (18 – 20 °C)
- Harmonic white wines with good fruit aromatics
- Preservation of typical grape aromas
- Average yeast nutrient requirements

#### Application

As a basic rule, musts and mashes should be inoculated with SIHA WhiteArome yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult
White grape must	1.2 – 1.7 (15 – 20)	1.7 – 2.5 (20 – 30)
White grape mash	1.7 – 2 (20 – 25)	2 – 2.5 (25 – 30)

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

The fermentation range is between 54 – 68 °F (17 – 25 °C). The optimum fermentation temperature is between 64 – 68 °F (18 – 20 °C).

SIHA WhiteArome yeast is best stirred into a 10:1 must/water mixture at 95 – 99 °F (35 – 37 °C), stirred again after approximately 2-3 hours and added to the must. Mixing is unnecessary if the must is pumped on to the yeast batch.

The addition of inactive yeast nutrients during rehydrogenation promotes the formation of active yeast cells and improves the fermentation performance of the yeast. We recommend a SIHA Proform Plus combined yeast nutrient dosage of 1.7 lb/1,000 gal (20 g/hl).

#### Product Characteristics

SIHA WhiteArome yeast is a selected yeast strain with pronounced grape-specific aroma formation (higher alcohols and their esters) in white wines.

The yeast strain is characterized by low formation of fermentation by-products such as SO<sub>2</sub>, acetaldehyde, pyruvic acid and α-ketoglutarate. SIHA WhiteArome yeast suppresses undesired wild yeasts and bacteria through rapid start of fermentation and yeast cell multiplication.

The yeast can tolerate SO<sub>2</sub> quantities up to 2.28 gr/fl oz (50 mg/l).

SIHA WhiteArome 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 specifications are required for SIHA WhiteArome yeast, as this product is used directly for food production. Storing, handling, and transporting this product do not create health or environmental hazards.

#### Storage

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

SIHA WhiteArome yeast can be stored at a temperature of 39 – 50 °F (4 – 10 °C) for a period of four years as long as the packaging is intact. The product can also be stored at 68 °F (20 °C) for short periods.

Opened packages should be used up immediately.

## Delivery Information

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SIHA WhiteArome yeast is sold under article no. 93.085 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

## Certified Quality

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During the production process, SIHA WhiteArome yeast is constantly monitored to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

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

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