

Pure Fermentation SIHAFERM™ Element

Saccharomyces Cerevisiae

SIHAFERM Element 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.

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

Application

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

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal 64 – 68 °F (18 – 20 °C) fermentation conditions	difficult
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)

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

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.

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.

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 SO₂, 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.

The yeast can tolerate SO₂ quantities of up to 2.23 gr/fl oz (50 mg/l).

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

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.

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.

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

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

Certified Quality

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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