



# ZYMASIL® Bayanus

Multipurpose yeast for special fermentations



## → TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality. **Zymasil Bayanus** is an active dry yeast obtained from a pure culture of *Saccharomyces bayanus* (oviformis) specifically selected in those areas of wine production where special fermentations are needed and where conditions are difficult. **Zymasil Bayanus** has a good resistance against the inhibiting action of sulphur dioxide as well as high levels of alcohol and pressure; it remains active even at low temperatures and low pH levels. In addition to normal vinification, **Zymasil Bayanus** is especially recommended for refermentations and above all for the production of sparkling wines, whether made in pressurized vessels or by the classic method in bottle. The use of this strain is also advisable when musts with high sugar content are to be fermented and where the alcoholic content will therefore be high.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Saccharomyces cerevisiae* yeast (number of viable cells  $>10^{10}$  UFC/g).

## → DOSAGE

From 10 to 30 g/hL.

## → INSTRUCTIONS FOR USE

Hydrate in 10 parts of water sweetened, max. 38°C for 20-30 minutes. It is recommended to add water to reactivate Fermoplus Energy Glu 3.0, in the ratio 1:4 with yeast. Tests made show that with Fermoplus Energy Glu 3.0 the number of cells increases by about 30% at 6 hours after the reactivation.

## → ADDITIONAL INFORMATION

Specific strain of *Saccharomyces cerevisiae* ph. v. *bayanus*.

## → STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

500 g net packs in cartons containing 10 kg.  
10kg bags.

