



VIN-O-FERM® KY

Data Sheet

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Multi-purpose killer yeast selected for white wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>bayanus</i>).
Characteristic:	VIN-O-FERM® KY is selected yeast with killer factor, suitable as starter yeast and for finishing fermentation in very short time. VIN-O-FERM® KY guarantees a regular and complete fermentation of sugars, low foam formation and high alcohol yield. Resist to a high SO ₂ level and to low pH. It is good producer of glycerol.
Effects on wine profile:	VIN-O-FERM® KY produces complex aromas typical of the original vine, based on fruity taste.
Dosage:	15–25 g/hl Stir 1 kg of yeast in 7 liter of water + 3 liter of must at 30-32°C. Allow the yeast rehydrating for 15 min., and then adding to the tank. (Suitable preparation for a volume of 40 to 60 hl of must).
Quality parameters:	viable yeast cells: more of 10 ¹⁰ UFC/g. Selected yeasts by Weissbiotech, controlled by the General Microbiology and Molecular Laboratory of the University of Reims, Champagne Ardennes.
Packaging and Storage:	Vacuum packed in aluminium foil packs of 500 g. Stored in the original packaging and at a temperature of 4–8 °C the yeast maintains his activity for the three years following the production date.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

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