



Saccharomyces cerevisiae ex r.f. bayanus

EZFERM 44

enartis FERM

PREVENTING AND CORRECTING STUCK FERMENTATIONS

EZFERM 44 has high alcohol tolerance and is fructophilic. These characteristics make it particularly suitable for correcting stuck fermentations.

SENSORY CHARACTERISTICS

EZFERM 44 is a strain that is distinguished by its high alcohol tolerance and its particular ability to consume fructose. It is a strong fermentor, does not have high nitrogen or oxygen requirements and respects varietal character.

It is recommended for correcting sluggish or stuck fermentations and for fermenting under difficult conditions.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30°C (59-86°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 17,5% v/v
Killer factor	neutral
Resistance to free SO ₂	high (50 mg/L)

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	medium-low
Glycerol production	good
SO ₂ production	low
H ₂ S production	low
Compatibility with malolactic fermentation:	neutral

APPLICATIONS

Prevention and correction of stuck fermentation.
Fermentation of white and red grapes with high potential alcohol content.
Late harvest wines.

MAXIMIZING QUALITY

For stuck fermentations, before inoculation, it is important to prepare yeast for fermentation in a medium already containing alcohol. **Nutriferm Energy** and **Nutriferm Special**, beyond providing nitrogen needed for yeast multiplication and for synthesis of proteins involved in sugar transport, also provide fatty acids and sterols indispensable for yeast to maintain its alcohol tolerance.



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DOSAGE

- Primary fermentation: 20-40 g/hL (1.67 – 3.3 lb/1000 gal).
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.
- Stuck fermentation: 40 g/hL (3.3 lb/1000 gal).

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

In case of sluggish and stuck fermentation, acclimate the yeast to alcohol as indicated in the method to restart stuck fermentation published in Enartis website.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.
Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product conforms to the *Codex Œnologique International*.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate