Technical Information

Pure Fermentation
SIHA® Active Yeast 5 (Agglocompact)

Saccharomyces Bayanus, Strain CH 420

SIHA Active Yeast 5 (Agglocompact) from Eaton's Begerow Product Line is a highly active dry yeast formulated especially for making champagne by fermentation in the bottle or in a fermenting tank. This active dry yeast effects reliable secondary fermentation and compact precipitation of the cells after fermentation in cell clusters (agglomerization). Therefore, it is particularly suitable for making champagne by the *"Méthode traditionnelle"*. The high agglomerization effect accelerates separation of the yeasts by agitation. Champagne making processes are simplified and production costs are appreciably lowered.

The specific advantages of SIHA Active Yeast 5 (Agglocompact):

- Secondary fermentation soon starts
- Formation of a fine champagne bouquet with simultaneous intensification of the typical wine aroma
- Very good fermentation properties in the cold
- Quick precipitation of the yeasts after fermentation
- Easy separation of the yeasts by agitation
- High alcohol tolerance
- Produces a sparkle with fine bubbles

Application

Basically the champagne base wines should have been filtered sterile in order to avoid uncontrollable multiplication of wild yeasts and bacteria after dosage of sugar.

Quantities required
Secondary fermentation (making of champagne):
1.2 – 2.5 lb/1,000 gal (15 – 30 g/hl)

These quantities are given as a guide. When fermenting at a temperature of 46 – 50 °F (8 – 10 °C) the quantity should be increased to 3.3 lb/1,000 gal (40 g/hl) of SIHA Active Yeast 5 (Agglocompact).

The content of free SO_2 in the wine should not exceed 0.17 lb/1,000 gal (20 mg/l) after adding the yeast. Higher SO_2 counts will delay initial fermentation and should always be avoided.

Preparation for inoculation of the champagne base wines
Mix the required quantity of SIHA Active Yeast 5 (Agglocompact) into 5 times the amount of a fifty-fifty must-water mixture or sugary water solution (0.8 lb/gal (100 g/l) sugar) at 86 – 95 °F (30 – 35 °C) and allow to swell for approx. 60 minutes.

After swelling the entire yeast mixture is added to 20 times the quantity of a wine-water-sugar mixture which should have the same parts water as base wine. Add 0.4 lb (50 g/l) sugar per gallon. After 12 hours, the champagne base wine can be inoculated. Occasional stirring of the mixture is necessary. Adding SIHA Fermentation Salt yeast nutrient fermentation aid will accelerate the yeast multiplication.

Inoculation of champagne base wine that is fermented in the bottle
Add the complete yeast mixture to the cuvee tank. Stirring the base wine during bottling prevents precipitation of the yeast.

The aim should be to dose approx. 3.7 mio cells/fl dr (1 mio cells/ml). Direct dosage of the dry yeast to the cuvee without prior swelling is not allowed.

Adding SIHA Brillant liquid riddling aid and SIHA Tannin liquid fining agent prevents the yeasts from sticking to the sides of the bottle and thereby considerably facilities the separation (agitation) process.

Product Characteristics

The strain of yeast selected for SIHA Active Yeast 5 (Agglocompact) combines the positive properties of a natural wine yeast with the systematically cultivated properties of an agglomerating champagne wine yeast.

Through clean metabolism, the desired wine bouquet develops without influencing the typical bouquet. The gentle conversion of the sugar dosage achieves CO_2 enrichment of the wine under pressure, which is later visible in the glass as an attractive sparkle with fine bubbles.

Further advantages of SIHA Active Yeast 5 (Agglocompact) are fast start of secondary fermentation and good cold fermentation properties. The yeast tolerates 0.17 – 0.21 lb/1,000 gal (20 – 25 mg/l) free SO_2.

Making champagne by fermentation in the bottle with subsequent separation of the yeast sediment *("Méthode traditionnelle")* can be substantially more cost-effective using SIHA Active Yeast 5 (Agglocompact). After fermentation the yeast cells agglomerate, forming noticeable flakes. The high dead weight of these yeast clusters drastically shortens the time needed to separate the yeast completely. Only agglomerating champagne yeasts exhibit this effect.

The yeast tolerates high alcohol contents in the champagne base wine and still ferments the added sugar dosage. The conversion of sugar into alcohol and CO_2 occurs quantitatively.

SIHA Active Yeast 5 (Agglocompact) is multiplied under ideal conditions and is dried in a particular careful and gentle process. A special inert gas combination prevents detrimental effects due to oxygen when it is packaged into gas-tight aluminum sandwich foil.

Safety

No safety data are required for SIHA Active Yeast 5 (Agglocompact) as this product is used directly in food manufacture. Storage, handling and transport involve no risk to people or the environment.

Storage

SIHA Active Yeast 5 (Agglocompact) is packaged in airtight aluminum sandwich foil using inert gas. The package is vacuum-sealed and can be easily checked for intactness.

The packaging date is engraved in the seam. SIHA Active Yeast 5 (Agglocompact) can be stored for 3 years at 39 – 50 °F (4 – 10 °C) in an undamaged package.

Temperatures up to 68 °F (20 °C) are briefly possible if the package is undamaged.

Delivery Information

SIHA Active Yeast 5 (Agglocompact) is sold under article no. 93.050 and is available in the following package sizes:

1.1 lb (500 g)	aluminum sandwich foil, bloc pack
20 x 1.1 lb (500 g)	aluminum sandwich foil, bloc pack in carton

HS Customs Tariff: 2102 10 90

Certified Quality

SIHA Active Yeast 5 (Agglocompact) is monitored constantly during the production process to ensure consistently high quality. This covers the technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

SIHA Active Yeast 5 (Agglocompact) complies with the purity criteria of the International Codex for wine treatment products and with the specifications of German wine legislation.

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For more information, please e-mail us at filtration@eaton.com or visit us online at eaton.com/filtration for a complete list of Eaton's filtration products.

Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton Filtration office to determine availability.

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