

Pure Fermentation

ConFerm Rouge

1 B 2.2.0.2 · ISc
06/2010

(Saccharomyces cerevisiae)

ConFerm Rouge is a highly active dry active yeast for alcoholic fermentation.

Grape varieties:

White wines

Rosé wine

Red wines

Fermentation temperature range (°C)

°C	15	17	19	21	23	25	30
			✓	✓	✓	✓	✓

Alcohol tolerance (%vol.)

%vol.	13,0	13,5	14,0	14,5	15,0	15,5	16,0
				✓	✓	✓	✓

Nitrogen available to yeast (mg/l in must)

mg/l	150	160	170	180	190	200	220
	✓	✓					

To achieve optimum rehydrogenation of ConFerm Rouge, the use of inactive yeast preparations is recommended. In musts/mashes with very low yeast nutrient concentrations, SIHA fermentation salt, SIHA Vitamin B₁ and SIHA Proferm H⁺ should be added.

Fermentation speed

slow

medium

fast

Killer factor

sensitive

neutral

killer

Formation of SO₂ bond partners (acetaldehyde, pyruvate, α-ketoglutarate)

high

medium

low

Effect on malolactic fermentation (MLF)

positive

neutral

negative

Application

The musts or mashes in each individual fermenting container should be inoculated with ConFerm Rouge at an early stage. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Intended application	Application quantity in g/hl for	
	normal fermentation	difficult conditions
Red mash	15 – 25	20 – 30
Red must	15 – 20	20 – 25
Red fruit mash	15 – 25	20 – 30

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the container size etc.

ConFerm Rouge should be stirred into 10 times the quantity of a must/water mixture at 30 – 33 °C, left for approx. 10 minutes, stirred again and then added to the mash/must. For fruit mashes it is recommended to add the rehydrogenated yeast in portions during mashing.

The optimum fermentation temperature is between 20 and 26 °C. Heated musts/mashes must be recooled or left to cool down to 20 °C before ConFerm Rouge is added.

Product characteristics

ConFerm Rouge yields particularly colour-stable and typical red wines and fruit wines. Through intensive selection work it was possible to reduce the colour adsorption of the yeast during fermentation significantly. This very positive characteristic of the yeast – colour retention in red wines – is continuously enhanced and secured through further selection. Further aims of the development work were high fermentation activity and vitality.

ConFerm Rouge is characterised by a favourable fermentation process with high final degree of fermentation. Wild yeast and undesired bacteria are suppressed. ConFerm Rouge generates no undesired fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester. ConFerm Rouge is capable of producing 16 % alcohol by volume. The practical alcohol yield is approximately 47 % of the sugar to be fermented.

Safety

No safety specifications are required for ConFerm Rouge, as this product is used directly for food production.

Storing, handling, and transporting this product do not create health or environmental hazards.

Additional information: Water pollution class (WPC) = n

Storage

ConFerm Rouge 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.

ConFerm Rouge can be stored in intact packaging at 4 – 10 °C for up to three years. The product can also be stored at 20 °C for short periods. Use up any remaining product quickly once the packaging is opened.

Delivery Information

ConFerm Rouge has the article number 93.357. It is supplied in the following packaging units:

500 g	laminated aluminium foil block pack
20 x 500 g	laminated aluminium foil block pack in carton
1 x 10 kg	laminated aluminium foil in carton

HS customs tariff No.: 2102 10 90

Certified Quality

ConFerm Rouge is monitored regularly during the production process to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safety in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

All information is given to the best of our knowledge. However, the validity of the information cannot be guaranteed for every application, working practice and operating condition. Misuse of the product will result in all warranties being voided. Reproduction, even in part, is permitted only with reference to the source. Subject to change in the interest of technical progress.