BEGEROW

Pure Fermentation
ConFerm White

1 B 2.2.0.3 · ISc
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(Saccharomyces cerevisiae)

ConFerm White 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 White, the use of inactive yeast preparations is recommended. Fermentation with ConFerm White requires addition of 15 – 20 g/hl SIHA fermentation salt in order to ensure optimum alcoholic fermentation. In musts/mashes with very low yeast nutrient concentrations, SIHA fermentation salt, SIHA Vitamin B_1 and SIHA Proferm H+[2] should be added.

Fermentation speed

☐ slow	☐ medium	☑ fast

Killer factor

☐ sensitive	☑ neutral	☐ killer

Formation of SO_2 bond partners (acetaldehyde, pyruvate, α-ketoglutarate)

☐ high	☐ medium	☑ low

Effect on malolactic fermentation (MLF)

☑ positive	☑ neutral	☐ negative

Application

Musts and mashes should be inoculated with ConFerm White as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria. The following dosages will reliably prevent fermentation problems:

Intended application	Application quantity in g/hl for	
	normal fermentation conditions	difficult
Grape must white/rosé	10 – 15	10 – 20
Fruit must	10 – 15	15 – 20
Mashes	10 – 20	15 – 25

These quantities are guide values and should be adapted to individual requirements (health of the grapes, temperature, container size etc.).

ConFerm White 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.

Product characteristics

The yeast strain selected for ConFerm White yields particularly fruity and juicy wines. It is characterised by a clean metabolism and generates hardly any undesired fermentation by-products such as SO_2, H_2S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, or ester. This rules out taste impairment resulting from fermentative off-flavour. The character of the wines clearly emerges in an aromatic type and location bouquet.

The yeast tolerates SO_2 quantities up to 80 mg/l. SO_2 content in the must is usually reduced during the fermentation. Wines fermented with ConFerm White have a very low SO_2 demand after the fermentation.

The yeast is capable of producing 16 % alcohol by volume. The practical alcohol yield is approximately 47 % of the sugar to be fermented. Approximately 546 kJ (130 kcal) of heat is released for each kilogram of sugar reaction.

Safety

No safety specifications are required for ConFerm White, 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) = 0

Storage

ConFerm White 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 White 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 White has the article number 93.358. 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 White is monitored regularly during the production process to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

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