

Pure Fermentation SIHA® MM2

Saccharomyces Cerevisiae

SIHA MM2 yeast is selected pure yeast from Croatia offering special characteristics for red must, red mash and rosé must fermentation. The benefits are fine fruity wines with grape varietal aroma profile. A special remark is the low production of sulfites and H₂S, which results in freshness and fruitiness of red and rosé wines. SIHA MM2 yeast is particularly suitable for Plavac Mali, Pinot Noir, Blauer Portugieser, Syrah, Blanc de noir and rosé.

The specific advantages of SIHA MM2 yeast:

- Low production of sulfites and H₂S
- Moderate nutritional demand
- Up to 16 vol.% alcohol

Application

Mashes and musts should be inoculated with SIHA MM2 yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult
Red grape must	1.67-2.09 (20-25)	2.50-3.34 (30-40)
Red grape mash	1.25-1.67 (15-20)	2.50-2.92 (30-35)
Rosé grape must	1.25-1.67 (15-20)	2.50-2.92 (30-35)

These quantities are guide values and should be adjusted to the individual conditions (health of the grapes, yeast nutrients etc.).

SIHA MM2 yeast should be stirred into 10 times the quantity of a must/water mixture at 90–95°F (32–35°C), stirred again after 15 minutes and then added to the must or mash. The addition of SIHA® SpeedFerm 1.67 lb/1.000 gal. (20 g/hl) supports the rehydration.

The fermentation range is between 61 – 82°F (16–28°C). The optimum fermentation start temperature is 61 °F (16°C), when inoculated with SIHA MM2.

The addition of 0.005 lb SIHA® Vitamin B₁ yeast nutrient fermentation aid per 1,000 gal (600 mg per 1,000 l) creates even better reproduction, fermentation and metabolic conditions.

Under difficult conditions with red wine mashes the addition of 20 g/hl SIHA® PROFERM® Red yeast nutrient is recommended.

The relevant national legislation has to be observed.

Product Characteristics

SIHA MM2 yeast is a selected yeast strain characterized by a reduce production of sulfites and H₂S (fig. 1) which support the clean aroma profile and freshness of red and rosé wines. Furthermore, the yeast selection goals are high fermentation activity and yeast cell viability.

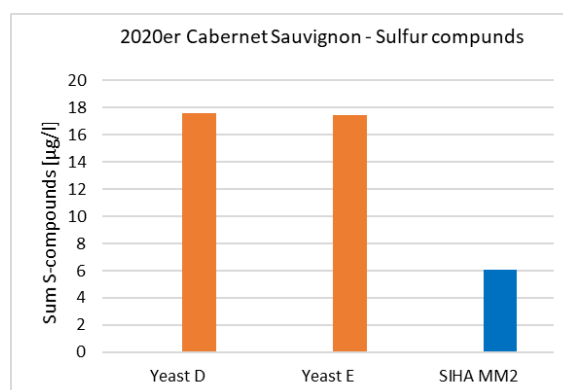


Fig. 1: Trials 2020 Cabernet Sauvignon fermented with different yeast strains.

The yeast strain is characterized by moderate nutritional demand during the alcoholic fermentation.

SIHA MM2 yeast can produce up to 16,0% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 546 kJ (130 kcal) of heat is released.

Safety

No safety specifications are required for SIHA MM2 yeast, as this product is used directly for food production. Storing, handling, and transporting this product do not create health or environmental hazards.

Storage

SIHA MM2 yeast is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

SIHA MM2 yeast can be stored at an ambient temperature for a period of four years if the packaging is intact. The product can also be stored at 68°F (20°C) for short periods.

Opened packages should be used up immediately.

Delivery Information

SIHA MM2 yeast is sold under article no. 93.397 and is available in the following package sizes:

1.1.lb (500 g) aluminum sandwich foil block pack

20 x 1.1.lb (500 g) aluminum sandwich foil block pack in carton

Certified Quality

SIHA MM2 yeast is inspected regularly during the production process to ensure uniformly high product quality.

Strict controls are carried out immediately prior to and during final packaging.

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