

YEAST

Excellence[®] FTH



Excellence[®] FTH is a yeast specially selected for its excellent capacity to reveal volatile thiols. It is recommended for giving freshness and complexity to white and rosé wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence[®] FTH is specialised in revealing **varietal aromas**. It produces large amounts of **volatile thiols** (3MH, A3MH, 4MMP and BMT), giving a mineral, citrus fruit profile with intense notes of exotic fruits. Fermentary aromas give **complexity** to wines produced with this yeast. Low production of volatile acidity and H₂S ensure the precision of the aromas.
Excellence[®] FTH is resistant to difficult fermentary conditions: high potential alcohol (>15% abv.), low turbidity (>50 NTU), and low temperature (>12°C).



DIRECTIONS FOR USE

- ◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim[®].
- ◆ **With CEnoStim[®]:** Dissolve progressively CEnostim[®] (30 g/hL)* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 min. Add the yeast to the tank and mix.

*Based on the must volume to be fermented.
- ◆ **Without CEnoStim[®]:** Add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix.
- ◆ **Dosage:** 20-30 g/hL.

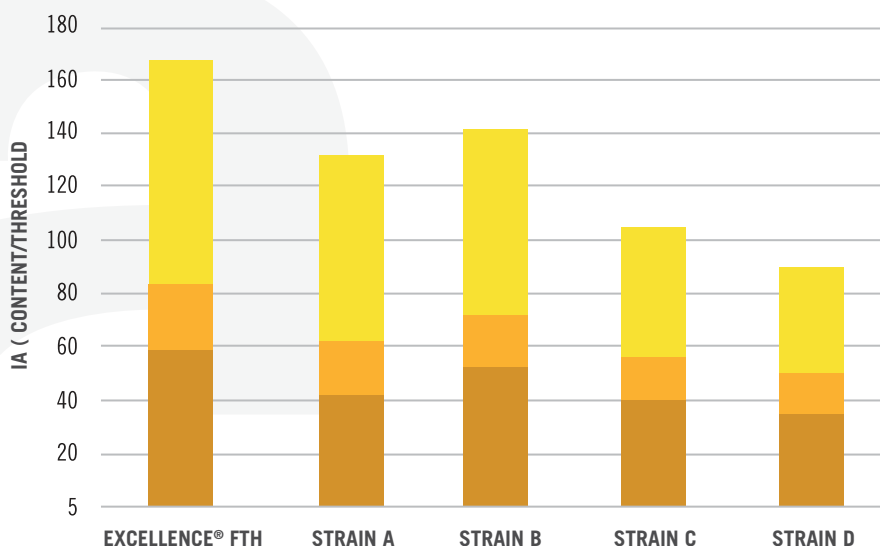


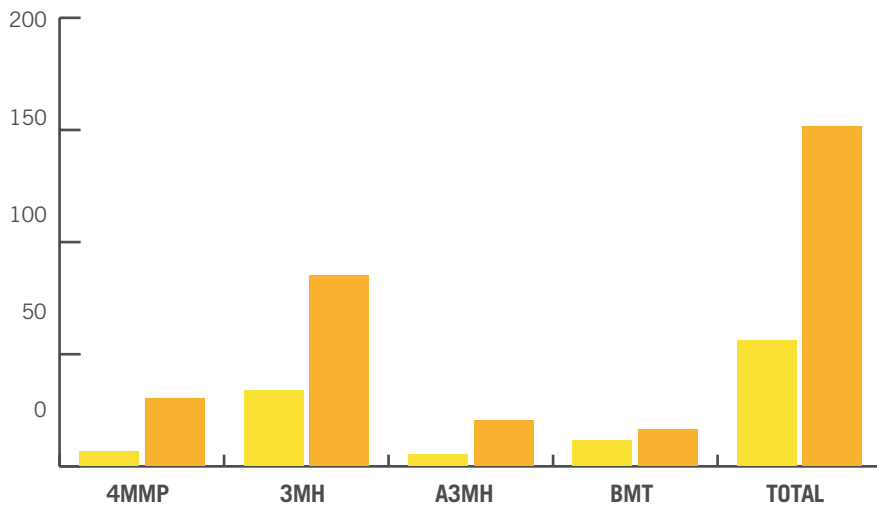
TRIAL RESULTS

1. AROMATIC THIOLS REVELATION

- ◆ **Trial characteristics:**
Sauvignon Blanc, 2005
PA 13,3%vol.
AT 4,9 g/L (H₂SO₄)
pH 3,42

- ◆ passion fruit (A3MH)
- ◆ citrus fruit (3MH)
- ◆ box-tree (4MMP)





2. AROMATIC INTENSITY [THIOLS] / [PERCEPTION THRESHOLD]

♦ Trial characteristics:

Sauvignon Blanc, 2015
PA 13,3%vol.
AT 4,9 g/L (H₂SO₄)
pH 3,42

♦ Excellence® FTH

♦ Excellence® FTH + OptiThiols®



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeast:** ≥ 10¹⁰ UFC/g
- **Humidity:** < 8 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium :** <1 mg/kg



PACKAGING & CONSERVATION

- ♦ Packets of 500 g (in 10 kg box).
- ♦ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/17-04-2023. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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