

## Pure Fermentation ENOFERM® M 1

### *Saccharomyces Bayanus* AWRI 350

**This robust pure yeast strain was selected by the Massey research institute (New Zealand) and Lallemand Australia. The ENOFERM M 1 yeast strain is used worldwide and has been tried and tested under difficult fermentation conditions and at low temperatures. Increased formation of positive fruit esters, particularly with controlled fermentation (62.6 – 66.2 °F ((17 – 19 °C)) in white wines, is promoted by adding ENOFERM M 1 yeast.**

The specific advantages of ENOFERM M 1 yeast:

- Low nutrient requirements
- Low formation of volatile acid and SO<sub>2</sub> bond partners
- Good response to spontaneous flora (killer activity)
- Increased formation of fruit esters
- Good flocculation properties

#### Application

ENOFERM M 1 yeast is suitable for fermentation of white and rosé wine mashes.

The following quantities represent guide values that should be adapted depending on the conditions of the product to be fermented, such as health, temperature, container size and temperature control options. Higher dosages should always be used at lower fermentation temperatures.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
White wine mash	1.6 – 2.1 (20 – 25)	2.1 – 2.9 (25 – 35)

For achieving optimal distribution we recommend the following procedure.

Stir the weighed yeast quantity into approx. 5 – 10 times the quantity of a must/water mixture at approx. 98.6 °F (37 °C).

Continue stirring until the yeast is distributed without clumps, then leave to swell for 15 minutes. The yeast will froth during this process.

This liquid now contains highly active yeast cells and can be used for inoculation either immediately or after a short maceration time.

The fermentation range is between 53.6 and 86 °F (12 – 30 °C). The optimal fermentation performance is achieved at temperatures of between 62.6 and 77 °F (17 – 25 °C). Ensure that large containers are adequately cooled.

#### Safety

No safety specifications are required for ENOFERM M 1 yeast, as this product is used directly for food production. Storing, handling and transporting this product do not create health or environmental hazards.

Important note: water pollution class (WPC) = 0

#### Storage

ENOFERM M 1 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.

In undamaged packaging, ENOFERM M 1 yeast can be stored for four years at 39 to 50 °F (4 – 10 °C). Short-term storage at 68 °F (20 °C) is acceptable.

Once a package has been opened, it should be used up as soon as possible.

#### Delivery Information

ENOFERM M 1 yeast is sold under article no. 93.317 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

HS Customs Tariff: 2102 10 90

## Certified Quality

ENOFERM M 1 yeast is produced by Lallemand Inc., Montreal, Canada, and is inspected regularly during the production process to ensure uniformly high product quality. These inspections include technical functional criteria as well as safety in accordance with the relevant laws governing the production of foods. Strict controls also take place immediately before and during final packaging.

*ENOFERM® is a registered trademark of Lallemand Inc.*

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