

Pure Fermentation
SIHAFERM™ PureNature

SIHAFERM Pure – *Saccharomyces Cerevisiae*
SIHAFERM Nature – Wild Yeast

SIHAFERM PureNature is an innovative yeast product based on a pure yeast strain and a wild yeast strain. Staggered addition supports the natural yeast flora and ensures complete fermentation of the grape must.

SIHAFERM PureNature yeast aims to maximize aroma formation in the spontaneous grape must flora at the start of the alcoholic fermentation. SIHAFERM PureNature yeast is particularly suitable for grape varieties such as Riesling, Pinot Blanc, Pinot Gris, and Silvaner.

The specific advantages of SIHAFERM PureNature yeast:

- Controlled spontaneous fermentation 64 – 68 °F (18 – 20 °C)
- Very good final degree of fermentation
- No off-flavor formation

Application

The clarified grape must may contain no SO₂. The optimum fermentation temperature is between 64 – 72 °F (18 – 22 °C)

1. Rehydrogenation with 2.5 lb/1,000 gal (30 g/hl) SIHA® SpeedFerm™ yeast nutrient:
 - a) Dissolve SIHA SpeedFerm yeast nutrient in water at 95 °F (35 °C)

- b) Once the temperature of the SIHA SpeedFerm yeast nutrient/water mixture has reached 86 °F (30 °C), SIHAFERM Nature yeast is added with a dosage of 1.7 lb/1,000 gal (20 g/hl).
- c) Leave the yeast for 15 minutes (no stirring), then stir. The yeast is rehydrogenated after 15 minutes.
- d) Slowly cool the rehydrogenated yeast through addition of must (max. temperature difference 43 °F (6 °C)/hour).

2. Wait for the fermentation to start.

3. Once the must density has fallen by 10 – 15 units (equivalent to 10 – 15 °Oe), add the rehydrogenated SIHAFERM Pure yeast (dosage 1.7 lb/1,000 gal (20 g/hl)).

Caution: The temperature variation should be small in order to avoid thermal shocks for the yeasts!

4. Add 1.7 lb/1,000 gal (20 g/hl) of SIHA PROFERM™ Plus combined yeast nutrient once SIHAFERM Pure yeast has been added.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
White grape must	1.7 (20)	2.5 – 3.3 (30 – 40)

These quantities are guide values and should be adjusted to the individual conditions (healthiness of the grapes or fruit, fermentation temperature, yeast nutrients etc.).



Product Characteristics

SIHAFERM PureNature yeast is a yeast product that promotes the spontaneous flora in naturally clarified grape must at start of the alcoholic fermentation and ensures full grape sugar metabolisation through subsequent addition of SIHAFERM Pure yeast. The combination promotes enhanced formation of higher alcohols and corresponding esters in Riesling must.

SIHAFERM PureNature is characterized by low formation of fermentation by-products such as acetaldehyde, pyruvic acid and α -ketoglutarate, H₂S, and volatile acid.

SIHAFERM Nature yeast does not tolerate SO₂.

SIHAFERM Pure Nature yeast can produce up to 13% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/ 59 kcal (130 kcal) of heat is released.

Safety

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

Storage

SIHAFERM PureNature 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.

SIHAFERM PureNature yeast can be stored in undamaged packaging at 39 – 50 °F (4 – 10 °C) for up to two years. The product can also be stored at 68 °F (20 °C) for short periods.

Use up any remaining product quickly once the packaging has been opened.

Delivery Information

SIHAFERM PureNature yeast is sold under article no. 93.083 and is available in the following package size:

2.2 lb (1 kg) carton with:

1.1 lb (500 g) laminated aluminum foil block pack SIHAFERM Pure yeast

1.1 lb (500 g) laminated aluminum foil block pack SIHAFERM Nature yeast

Certified Quality

During the production process, SIHAFERM PureNature yeast is constantly monitored 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.

SIHAFERM PureNature meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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