

Yeast Nutrient SIHA® PROFERM™ Bio

Special yeast cell wall preparation for organic wine production

SIHA PROFERM Bio yeast nutrient is a 100% certified organic nutrient preparation made of yeast cell walls. SIHA PROFERM Bio yeast nutrient is enriched with minerals, vitamins, sterols and lipids to facilitate safe fermentation. Furthermore, SIHA PROFERM Bio can prevent stuck fermentation in musts with high sugar content.

The specific qualities of SIHA PROFERM Bio yeast nutrient:

- 100% certified organic yeast nutrient preparation
- For safe and clean fermentation
- Selective adsorption of undesirable substances, particularly medium-chain fatty acids
- Prevention of stuck fermentation in musts with a high sugar content

Application and Dosage

According to Regulation (EU) 606/2009, the maximum application quantity of SIHA PROFERM Bio yeast nutrient is 3.3 lb/1000 gal (40 g/hl). At higher dosage, the limits for yeast cell wall constituents are exceeded.

SIHA PROFERM Bio yeast nutrient can be added to the fermenting container at the start and throughout the whole alcoholic fermentation.

Dissolve SIHA PROFERM Bio yeast nutrient in 10 times the quantity of water before adding it to the fermentation vessel. Ensure that the product is well distributed in the fermentation vessel.

| Intended application | Application quantity lb/1000gal (g/hl) | |
|------------------------------------|--|----------------------|
| | normal | difficult conditions |
| Safe, clean fermentation | 1,7 – 2,5 (20 – 30) | 2,5 (30) |
| Prevention of delayed fermentation | 1,7 – 2,5 (20 – 30) | 2,5 (30) |
| Musts with a high sugar content | 2,5 – 2,9 (30 – 35) | 3,3 (40) |

Product Characteristics / Effect

The special product characteristics of SIHA PROFERM Bio yeast nutrient are based on its production from a *Saccharomyces cerevisiae* strain, combined with specially selected organic raw materials. In addition, the yeast cell wall consistency and the adsorption effect are controlled during production.

SIHA PROFERM Bio yeast nutrient is enriched with essential, bio-available minerals and vitamins to ensure safe fermentation. Furthermore, the risk of formation of SO₂ bond partners such as acetaldehyde, α-ketoglutarate and pyruvate is reduced.

The special production process, combined with the defined yeast cell wall consistency prevents absorption of fermentation-inhibiting substances such as fatty acids (C10 - C14) and stuck fermentation.

The sterol and lipid content supports the cell integrity and cell wall stability of the active yeast cells and thus contributes to a full fermentation of wines with high alcohol content.

SIHA PROFERM Bio yeast nutrient is a special, certified organic yeast cell wall preparation according to No. 15 Annex I A of the Oenology Regulation (EC) No 606/2009 and meets the criteria of Regulation (EC) No 203/2012 for organic wine.



Safety

When used and handled correctly, there are no known unfavorable effects associated with SIHA PROFERM Bio yeast nutrient.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

SIHA PROFERM Bio yeast nutrient can be stored at a temperature of 39 – 50 °F (4 – 10 °C) for a period of three years as long as the packaging is intact. The product may be stored at 68 °F (20 °C) for short periods. Opened packages should be used up immediately.

Delivery Information

SIHA PROFERM Bio yeast nutrient is sold under article no. 96.063 and is available in the following package sizes:

- 2.2 lb (1 kg) aluminum foil block pack
- 10 x 2.2 lb (1 kg) aluminum foil block packs in carton

Certified Quality

During the production process, SIHA PROFERM Bio yeast nutrient is monitored constantly to ensure consistently high quality.

Strict controls also take place immediately before and during final packaging.

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**For more information, please
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or visit www.eaton.com/filtration**

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12-2016