

Pure Fermentation SIHA® Active Yeast 3

Saccharomyces Cerevisiae, Strain WET 136

SIHA Active Yeast 3 is a pure, highly active dry yeast concentrate of natural wine yeasts from top German locations. This dry pure culture yeast brings about a rapid start and reliable thorough fermentation, even under unfavorable conditions. It is therefore equally suitable for fermenting musts, mashes, and re-diluted fruit juice concentrates and completing the fermentation of wines for which fermentation was interrupted.

The specific advantages of SIHA Active Yeast 3:

- Very rapid fermentation start, reliable thorough fermentation over a wide range of temperature; very good cold fermentation characteristics
- Quickly suppresses wild yeasts and bacteria, prevents unwanted fermentation side products
- Produces clear wines with a prominent character (clear bouquet according to the variety and vineyard location)
- Easy suspension by stirring in = simple application
- Negligible frothing

Application

Basically speaking, musts and mashes should be treated with SIHA Active Yeast 3 as soon as possible. Longer periods of standing favor the uncontrolled reproduction of wild yeasts and unwanted bacteria. Fermentation problems can be reliably prevented by the dosages indicated (see table).

These quantities are guidelines and should be adjusted to suit the individual conditions (health of the material harvested, temperature and presence of fungicide residue, container size, etc.).

The fermentation temperature range is between 50 °F (10 °C) and 95 °F (35 °C). The optimum fermentation temperature is 59 – 71.6 °F (15 – 22 °C). When using large containers, care should be taken to provide for adequate cooling.

SIHA Active Yeast 3 is best stirred into 10 times the amount of a fifty-fifty must-water mixture at 68 – 86 °F (20 – 30 °C), left for about 10 minutes, then stirred thoroughly again and added to the must. Mixing in is unnecessary if the must is pumped onto the yeast preparation.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
Grape must red	0.8 – 1.3 (10 – 15)	0.8 – 1.7 (10 – 20)
Grape must white	0.8 – 1.3 (10 – 15)	0.8 – 1.7 (10 – 20)
Apple must	0.8 – 1.3 (10 – 15)	0.8 – 1.7 (10 – 20)
Fruit must	0.8 – 1.3 (10 – 15)	1.3 – 1.7 (15 – 20)
Mashes	0.8 – 1.7 (10 – 20)	1.3 – 2 (15 – 25)
Completing the fermentation of stopped wines		2.5 – 5 (30 – 60)

SIHA Active Yeast 3 can also be added directly to the must without suspension. In this case the period until fermentation begins is extended by a few hours. However, to ensure reliable fermentation, the yeast quantity should be increased by about 20%.

In the case of mashes, the yeast should be put directly into the container before filling so that it will be evenly distributed during pumping in.

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. To complete the fermentation of stopped wines, the addition of 12.5 lb/100 gal (15 g/l) SIHA Fermentation Salt yeast nutrient fermentation aid is recommended.

To complete fermentation of stopped wines and for reliable fermentation under the most difficult conditions, it is advantageous to let the yeast become accustomed to the fermentation conditions. This is done most simply by adding the yeast quantity required for the total amount of wine to be fermented to about 10% of this wine permitting fermentation to start until about half of the sugar still present has been used up. This mixture is then added to the remaining 90% of the wine to be fermented. Yeasts adjusted in this manner ferment as a rule more quickly and have less tendency to die off than yeasts added directly to the total quantity of wine to be fermented.



Product Characteristics

The yeast strain selected for SIHA Active Yeast 3 produces particularly fruity and full wines. It is distinguished by its clean metabolism and produces hardly any unwanted side products during fermentation, such as SO₂, H₂S acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, and ester. This prevents any taste influence caused by foreign material during fermentation. The wines' character emerges with a clear bouquet according to the variety and vineyard location.

Further selection objectives were high fermentation activity and vitality. SIHA Active Yeast 3 displays a favorable course of fermentation with high degree of final fermentation. Wild yeasts and unwanted bacteria are suppressed. The negligible tendency to froth ensures better utilization of the recommended yeast quantities added.

SO₂ quantities of up to 0.7 lb/1,000 gal (80 mg/l) are tolerated without difficulty. SO₂ contents in must are generally reduced during fermentation. Wines that have been fermented with SIHA Active Yeast 3 have a very low SO₂ requirement after fermentation.

The yeast can produce up to 16% 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.

The ratio of foreign bacteria is extraordinarily low. Microorganisms injurious to beverages are not present.

SIHA Active Yeast 3 is checked constantly in all important winegrowing countries in the world to see that it maintains the culture parameters. Its positive characteristics are constantly being improved and safeguarded by further selection.

Safety

No safety data are required for SIHA Active Yeast 3 as this product is used directly in food manufacture. Storage, handling and transport involve no risk to people or the environment.

Storage

SIHA Active Yeast 3 is packed under inert gas in a leak proof aluminum sandwich foil. The packing is under vacuum. It is easy to check that the packing is undamaged.

The packing date is embossed the seam. SIHA Active Yeast 3 can be stored in an undamaged packing at 39.2 – 50 °F (4 – 10 °C) for four years. SIHA Active Yeast 3 can be stored for a short time in an undamaged packing at temperatures of up to 68 °F (20 °C).

Delivery Information

SIHA Active Yeast 3 is sold under article no. 93.030 and is available in the following package sizes:

0.08 lb (40 g)	aluminum sandwich foil
0.28 lb (125 g)	aluminum sandwich foil
25 x 0.28 lb (125 g)	aluminum sandwich foil in carton
1.1 lb (500 g)	aluminum sandwich foil block packages
20 x 1.1 lb (50 g)	aluminum sandwich foil block packages in cardboard box
1 x 22.05 lb (10 kg)	aluminum sandwich foil in cardboard box

Certified Quality

SIHA Active Yeast 3 is monitored constantly during the production process to ensure consistently high quality. This covers technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altlufheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Rua Clark, 2061 - Macuco
13279-400 - Valinhos, Brazil
Tel: +55 11 3616-8400

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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