



## Bioferm Killer

<b>Origin:</b>	<i>Saccharomyces cerevisiae</i> , var. <i>bayanus</i> from local strains in Bordeaux.
<b>Standard presentation:</b>	Small cream-coloured granules. It contains 5-6% of humidity maximum. It does not contain more than 10 wild yeast and 10 bacteria per million cells of present yeast. Absolute absence of salmonella in 25 grams of analysed product.
<b>Oenological characteristics:</b>	Good alcoholic yield (16°C) Ferments regularly within a wide range of temperatures from 10 to 30°C. Low production of volatile acidity (lower than 0.17 g/L in sulphuric acid) Minimum production of sulphites (sulfur dioxide). Minimum production of Pyruvic acid and acetaldehyde. Almost no production of foam with medium-low temperatures. Rapid fermentations and re-fermentations. High resistance to factors which are inhibitors of the fermentation. Fermentative high force. Very low Amyl alcohols production.
<b>Properties:</b>	Strain of <i>Saccharomyces cerevisiae</i> var. <i>bayanus</i> with killer factor F2, ready for an upper hand of the indigenous yeasts. It is genetically marked. It is indicated for the primary fermentation in the purity of fine white wines, of which drains the sugars. It is an excellent strain for refermentations with low risks of arrest of the fermentation. Given the "regular" fermentation properties, it can be used in autoclaves at low temperatures (10-14°C), and for very long periods (for the production of "long fermentation" sparkling wines). It gave excellent results in the production of wines from the grape varieties Chardonnay and Pinot Grigio. It is among the most widely used strains in the world (even with different names by non-producing companies).
<b>Dose and usage:</b>	Temperature > 15°C: 2 g /10L. Temperature < 15°C: 3 g /10L
<b>Storage conditions:</b>	Store at temperatures around 10°C. At room temperature it loses about 10% activity per year. Keep in the cold 4°C: in this way the product will be well conserved for 60 months.
<b>Packaging:</b>	Vacuum packages from 7 g, 100 g and 500 g.

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**Brouwland**

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