



Art. 001.224.5

<https://www.brouwland.com/en/qr/001.224.5>

## dried wine yeast Bioferm Cool 7 g

### Dried wine yeast BIOFERM COOL

Saccharomyces Cerevisiae var. Bayanus. Yeast specially selected for its ability to ferment wines at low temperatures. Produces wines with a fruity character when slowly fermented at 13-17 °C. Ferments at temperatures starting at 8 °C!

#### Dosage:

2 g/10 litres when temp. > 15 °C.

3 g/10 litres when temp.



### Specification

Packing dimensions and weight:

Weight	0.01 kg
Length	8 cm
Height	0.4 cm
Width	7 cm
EAN code	5425000393535

**BROUWLAND**



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### **Dried wine yeast BIOFERM**

Through its many years of experience, BIOFERM has created an excellent range of dried yeasts to offer a solution to every winemaker. You prefer sweet wines? You need a yeast for colder temperatures? You like strong red wines? There is a special yeast available for every type of wine. The BIOFERM yeasts are the only yeasts available in vacuum pouches of 100 g, in addition to the standard 7 g packs. This guarantees a maximum shelf life and viability.

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