



Art. 001.335.9

<https://www.brouwland.com/en/qr/001.335.9>

## dried yeast Bioferm Champ 500 g

### Dried wine yeast BIOFERM CHAMP

*Saccharomyces cerevisiae* var. *bayanus*. Yeast that provides a neutral fermentation with a high sulphite resistance (up to 25-30 mg free SO<sub>2</sub> per litre). Ensures a consistent and persistent fermentation. Also in case of stalled wines, re-fermentation and sparkling wines and for second fermentation in beers. Temperature range: 15-30 °C. Alcohol tolerance: up to 17 % vol.

#### Dosage:

2 g/10 litres in normal conditions.

4 g/10 litres for other circumstances, e.g. secondary fermentation, difficult conditions,...



### Specification

Packing dimensions and weight:

Weight	0.5 kg
Length	28 cm
Height	5.6 cm
Width	10.2 cm
EAN code	5425000393498

**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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