



SafEno™ SC 22



THE ORIGINAL STARTER YEAST

Ingredients:

Yeast (*Saccharomyces cerevisiae**), Emulsifier: Sorbitan monostearate

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

Origin:

SafEno™ SC 22 was one of the very first strain to be selected for a wine application for its **respect of the varietal character of cultivars and for its regular & complete fermentation kinetic**. It is an excellent fermenter.

Enological characteristics:

• Fermentation abilities:

- Rapid fermentation start and regular fermentation kinetics
- Recommended maximum alcohol: 15% vol./vol.
- Recommended temperature range: 14-30°C (57-86°F)
- Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7-0.8.

• Metabolic characteristics:

- Killer factor: Sensitive but good settlement strength
- Very low production of volatile acidity (often <0.15 g/L H₂SO₄)
- Low production of SO₂ / Medium SO₂ combination
- High production of higher alcohols and esters, even at high temperature

Suggestions of use:

• Premium red wines

SafEno™ SC 22 is the strain of choice of the Bordeaux region estates and as such is particularly adapted to cultivars like **Cabernet Sauvignon, Cabernet Franc and Merlot**. It allows a rapid fermentation start and an **excellent fermentation regularity** producing fine, neat wines with **terroir characteristics**.

• Barrel fermentations

SafEno™ SC 22 is ideal for barrel fermentations. Even without controlling temperatures, the strain ferments regularly and fermentation temperature rarely goes above 30°C, thus making stuck fermentation risks very low.

• White & Rosé wines

SafEno™ SC 22 is a neutral strain allowing the production of wines with a great finesse while respecting the character of varieties. It is adapted to the fermentation of white cultivars at low temperature with a long ageing on lees (Chardonnay, Chenin, Viognier).



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose usage conditions that fit the best their needs, i.e.:

- **Direct inoculation**

Pour the yeast on the surface of **at least 10 times their weight of must** (possibly directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank via a pumping over with aeration** (or homogenize tank volume).

- **With prior rehydration**

Pour the yeast on the surface of **10 times their weight of tap water at room temperature.** Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank via a pumping over with aeration.**

Dosage:

Still wines: 20 g/hl

Packaging:

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

Guarantee:

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



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