

EC1118™ Organic

Saccharomyces cerevisiae



CERTIFIED ORGANIC WINE YEAST

DESCRIPTION

EC1118™ Organic is a yeast that meets the conditions for organic yeast production required by the EU regulations (834/2007 and 1254/2008) and in accordance with American regulations (NOP) for organic production.

EC1118™ Organic has been selected for its very good performance and reliability allowing a wide range of applications.

PROPERTIES

Saccharomyces cerevisiae

- Competitive factor
- Tolerance to alcohol important: up to 16% vol.
- Short to medium lag phase
- High fermentation rate
- Optimum temperature range: between 15 and 25° C
- Low nitrogen requirement
- Low production of volatile acidity

DOSAGE

25 to 50 g/hL

Note: dosage range is based on the must sugar content and sanitary state of the grapes and winery.

INSTRUCTIONS FOR USE

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not advisable.
7. In musts with high alcohol potential (> 13% v/v), the addition of a 20 g/hL dose of protector NATSTEP™ during rehydration is recommended.

PACKAGING AND STORAGE

- Available only in 500 g packaging.
- Store 36 months at 4°C/38°F, in original unopened packaging.



Certified organic yeast according to organic production methods specified by European regulations CE 834/2007 and 889/2008 and in accordance with American regulations (NOP) for organic production.

Lallemand guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions. The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product. June 2020.