ZYMAFLORE™ CGN24

Saccharomyces cerevisiae to reveal the typicity of Prosecco and other aromatic and fresh wines.

Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Suitable for the production of products intended for direct human consumption, within the framework of regulated oenological use. Complies with Regulation (EU) 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Resulting from a specific cross, **ZYMAFLORE™ CGN24** is characterised by its ability to enhance green apple and fresh pear aromas, thanks to increased production of ethyl esters of fatty acids.

FERMENTATION CHARACTERISTICS

- Very short lag phase
- Low assimilable nitrogen requirement
- Relatively low malic acid consumption (around 10%)

AROMATIC CHARACTERISTICS

- Production of elegant fermentation aromas such as green apple and fresh pear
- Very low production of volatile acidity (VA) and aroma-masking compounds such as H_2S, SO_2 and acetaldehyde
- Fullness on the palate

PHYSICAL CHARACTERISTICS

Vacuum-packed dehydrated yeasts

Aspect ..... Granular

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%)	< 8
Viable SADY cells (CFU/g)	≥ 10^{10}
Lactic acid bacteria (CFU/g)	< 10^5
Acetic acid bacteria (CFU/g)	< 10^4
Yeasts of a genus other than *Saccharomyces* (CFU/g)	< 10^5
Yeasts of a different species or strain (%)	< 5
Coliforms (CFU/g)	< 10^2
E. coli (/g)	none
Staphylococcus (/g)	none
Salmonella (/25 g)	none
Moulds (CFU/g)	< 10^3
Lead (ppm)	< 2
Arsenic (ppm)	< 3
Mercury (ppm)	< 1
Cadmium (ppm)	< 1

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PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Add the yeast as soon as possible after rehydration.
- Respect the prescribed dose to ensure a good yeast implantation, even in case of abundance of indigenous yeasts.
- The temperature, choice of yeast strain, rehydration procedure and cellar hygiene are also essential for successful establishment of the population.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm)

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C (18°F) between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In case of potentially high alcohol concentrations and to minimise volatile acidity formation, use **SUPERSTART™ BLANC & ROSÉ** or **SUPERSTART™ SPARK** in rehydration water.

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging, at a moderate temperature, in a dry, odour-free area.
- Optimal date of use: 4 years.

PACKAGING

500 g vacuum bag - 10 kg box

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