



# ZYMAFLORE® ÉGIDE<sup>TDMP</sup>

YEASTS  
ZYMAFLORE

Non-Saccharomyces yeasts (*Torulasporea delbrueckii* and *Metschnikowia pulcherrima*) for harvest **BIO**Protection of grapes and juices, as an SO<sub>2</sub> reduction strategy.

*Selected non-GMO Active Dry Yeast (ADY) for use in winemaking. Suitable for the preparation of products intended for direct human consumption, in accordance with regulated winemaking practice.*

*In accordance with the current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

A formulation of strains of the *Torulasporea delbrueckii* and *Metschnikowia pulcherrima* species sourced from eco-selections for **BIO**protection. These strains selected from among the grape's indigenous flora for their organoleptic neutrality will colonise the medium and control the microflora in the pre-fermentation stages.

Combining these two high-implantation-capacity species, the one cryophilic and more SO<sub>2</sub>-resistant (*Torulasporea* – in sequences where SO<sub>2</sub> is added to grapes) and the other, particularly healthy during grape inoculation (*Metschnikowia*), ensures that the medium is protected by micro-organisms producing positive results in a wide range of circumstances.

The bioprotective effects of this preparation have been validated by the results of studies:

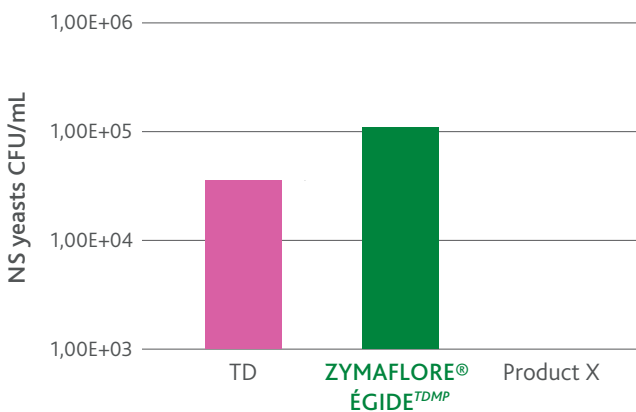
- Colonisation of the medium, without any detected fermentation activity (no assimilation of sugars or nitrogen, no difference in turbidity levels at the end of the settling process).
- Restriction of the growth of indigenous flora.
- Implantation of the inoculated *Saccharomyces cerevisiae* strain facilitated.

## EXPERIMENTAL RESULTS

- Gros Manseng, 2016.

181 g/L sugars, initial 160 mg N/L content, settling temperature of 12°C (53.6°F) for 14h.

Must inoculation after pressing at 5 g/hL (50 ppm), with no sulphite addition.



Count of non-Saccharomyces yeasts at the end of the settling process. Bioprotection is highly evident after inoculation with ZYMAFLORE® ÉGIDE<sup>TDMP</sup> and the non-Saccharomyces yeasts detected correspond only to the *T. delbrueckii* and *M. pulcherrima* species.



**LAFFORT**

*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed).

Aspect ..... Granular

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 8	<i>Staphylococcus</i> (/g) ..... none
Viable SADY cells (CFU/g) ..... $\geq 2.10^{10}$	<i>Salmonella</i> (/25 g) ..... none
Lactic acid bacteria (CFU/g) ..... < $10^5$	Moulds (CFU/g) ..... < $10^3$
Acetic acid bacteria (CFU/g) ..... < $10^4$	Lead (ppm) ..... < 2
Yeasts of a different genus, species or strain (%) ..... < 5	Arsenic (ppm) ..... < 3
Coliforms (CFU/g) ..... < $10^2$	Mercury (ppm) ..... < 1
<i>E. coli</i> (/g) ..... none	Cadmium (ppm) ..... < 1

## PROTOCOL FOR USE

### DOSAGE

Recommended dosage: 2 - 3 g/hL (20 - 30 ppm). Increase dosage up to 5 g/hL (50 ppm) in case of low temperatures (stabilisation, cold soak at a temperature < 4°C / 39°F), of non-rehydration or of high microbial pressure (red grapes, etc.).

### IMPLEMENTATION

- Add ZYMAFLORE® ÉGIDE<sup>TDMP</sup> directly on white or red grapes or on must (healthy grapes), rehydrated or not.
- Without rehydration, sprinkle ZYMAFLORE® ÉGIDE<sup>TDMP</sup> directly on grapes or must.
- When rehydrating, follow the rehydration protocol for yeast (see packing).
- Total preservation time of the leavening agent must not exceed 6 hours.
- For application to equipment, suspend ZYMAFLORE® ÉGIDE<sup>TDMP</sup> in water at room temperature. (Consult the ZYMAFLORE® ÉGIDE<sup>TDMP</sup> label online)
- To ensure the protection and colonisation action without fermentation activity, it is important to keep the temperature at a low level and inoculate with a *Saccharomyces cerevisiae* strain not too late, according to process and temperature.
- Inoculate with *Saccharomyces cerevisiae* (usual dose) to ensure complete alcoholic fermentation.

### STORAGE RECOMMENDATION

- Store off the ground in the unopened original packaging at a moderate temperature in a cool area (2-10°C / 36-50°F) not liable to impart odours.
- Optimal date of use: 2 years.

### PACKAGING

500 g vacuum pack. 10 kg boxes.

