ZYMAFLORE® XarOm

Saccharomyces cerevisiae yeast for wines with very high aromatic intensity.

Selected Active Dry Yeast (SADY), non GMO, for oenological use. Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Complies with Commission Regulation (EU) 2019/934.

SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

Strain resulting from breeding allowing intense production of fermentation aromas (yellow fruit, strawberry, pineapple, boiled sweets, etc.).

Vinification of neutral or aromatic grape varieties with **ZYMALFORE® XAROM** allows production of wines of great aromatic power that lasts over time.

FERMENTATION CHARACTERISTICS:

- Very low production of volatile acidity.
- High nitrogen requirement.
- Genetic ability to preserve malic acid during AF.
- Fermentation temperature (optimum): 14-24°C (57- 75°F).*

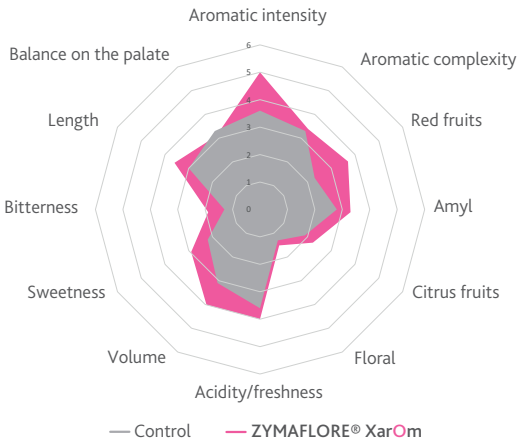
AROMATIC CHARACTERISTICS:

- Very intense and clean aromatic profile.
- POF(-) strain: no cinnamate decarboxylase activity, responsible for the formation of vinyl phenols that "mask" aromas or result in heavy "pharmaceutical" or "gouache" notes.

* It is possible to inoculate at 8-13°C (46-55°F), after cold settling; acclimatisation of the yeast to the temperature by successive additions of must is essential.

EXPERIMENTAL RESULTS

Wine vinified with **ZYMAFLORE® XAROM** presents a more intense sensory profile than a wine vinified with a control strain normally used in the cellar.



Sensory profile

Tasting results by a panel of trained tasters. (Rosé - Languedoc-Roussillon, 2021).

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PHYSICAL CHARACTERISTICS

Dehydrated and vacuum-packed yeasts.

Appearance ..... granules

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%) ..... < 8
Viable SADY cells (CFU/g) ..... ≥ 2.10^{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

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Inoculate as soon as possible after filling the tank.
- Comply with the specified doses to ensure proper establishment of the yeast even when there is a high population of indigenous yeasts.
- Temperature, quality of rehydratation and cellar hygiene are also essential for proper establishment.

DOSE

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

ADDITION

- Carefully follow the yeast rehydration protocol.
- Avoid temperature differences greater than 10°C between the must and the starter. The total preparation time for the starter should not exceed 45 minutes.
- In the case of particularly difficult fermentation conditions (very low temperature, highly clarified must, very high potential alcohol) and/or to optimise the aromatic performance of the yeast, use **SUPERSTART® BLANC** or **SUPERSTART® ROUGE** in the rehydration water.

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Optimal date of use: 3 years.

PACKAGING

500 g vacuum bag.
10 kg box.

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