



Saccharomyces cerevisiae ex r.f. bayanus

EZFERM

enartis FERM

RELIABLE YEAST

EZFERM is a blend of two strains selected for their fermentation strength and recommended for difficult situations.

GENERAL CHARACTERISTICS

EZFERM is a blend of two different strains highly successful in preventing sluggish and stuck fermentations. It is recommended when complete fermentation and respect of varietal characteristics are the main objectives. It can be use also to correct stuck fermentation.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	12 - 34°C (54-93°F)
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 16.5% v/v
Killer factor	neutral
Resistance to free SO ₂	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low-medium
Oxygen needs	low
Volatile acidity production	low (<0.2 g/L)
H ₂ S production	low
SO ₂ production	low
Production of glycerol	9 g/L in juice with 12% potential alcohol content
Production of foam	low
Compatibility with malolactic fermentation:	high

APPLICATIONS

White and red grapes with high alcohol content
Prevention and correction of stuck fermentation
Late harvest wines
Poor control of fermentation conditions



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MAXIMIZING QUALITY

When fermenting grapes with high sugar content, yeast nutrition is crucial. It is necessary to provide a good source of nitrogen and survival factors in order to avoid production of undesirable compounds such as acetic acid, acetaldehyde, H₂S etc. Hence, it is advisable to supplement **EZFERM** with **Nutrifer Energy** at inoculation; provide more nitrogen with **Nutrifer Special** after 12-24 hours; then, add **Nutrifer Advance** at 1/3 sugar depletion.

DOSAGE

- Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal).
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.
- Stuck fermentation: 40 g/hL (3.3. lb/1000 gal).

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product conforms to the *Codex Œnologique International*.

Product approved for winemaking in accordance with

Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate