



Oenoferm® C2

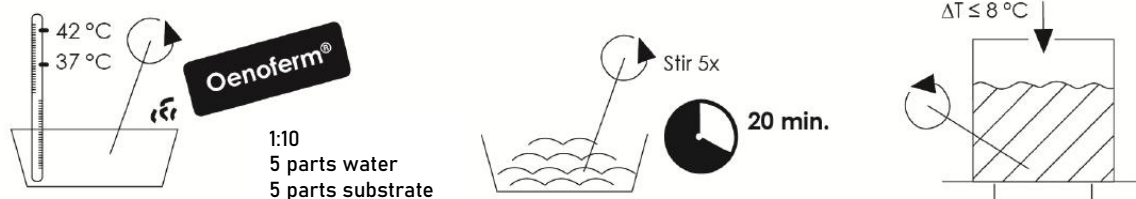
Yeast for alcoholic fermentation

Product description

Oenoferm® C2 is an active dry yeast for fermentation of fruit, grape and starch based substrates. This strain assures fermentation even in tough conditions. High alcohol tolerance and moderate nutrient requirements characterise this yeast.

Fermentation temperature	14 - 38 °C
Aroma profile	Low formation of aroma components
Characteristics	<ul style="list-style-type: none"> • Quick fermentation onset • Good adaptation to media with high gravity • High alcohol tolerance up to 16 % vol. • Moderate nutrient requirement • Long durability with continuous yeast propagation
Recommended for	<ul style="list-style-type: none"> • Fruit based fermentation (e.g. cider base, fruit mash, grape must) • Starch based fermentation (e.g. cereal mash, wort)
Tip	Consider additional nutrient supply to achieve a higher alcohol yield.

Permitted according to EU Commission regulation (EC) 934/2019. Please observe country specific regulations. Tested for purity and quality.



Dosage

We recommend adding 20 - 60 g Oenoferm® C2 to 100 L substrate, to obtain the optimum quantity of viable yeast cells. This ensures a rapid onset of fermentation and dominance over the wild microorganisms. Depending on the nutrient situation, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families. It is worth adding the same quantity of VitaDrive® F3 yeast activator during the yeast rehydration phase, to fortify the yeast at an early stage.

Fermentation of cider, grape must	20 g/100 L
High gravity cider base	20 g/100 L
Strongly diluted apple juice concentrate (> 50 % juice content)	30 g/100 L
Deficiency media (e.g. glucose syrup plus water)	40 - 60 g/100 L
Fresh yeast batch for propagation	40 g/t mash

Storage

Vacuum packed. Store in a cool, dry place. Packs, which have been opened should be immediately tightly sealed and used within 2 - 3 days.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

ERBSLÖH
Fortschritt macht Zukunft®

The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
Version 003 - 01/2022 FK - printed 14.01.2022