



Oenoferm® C2

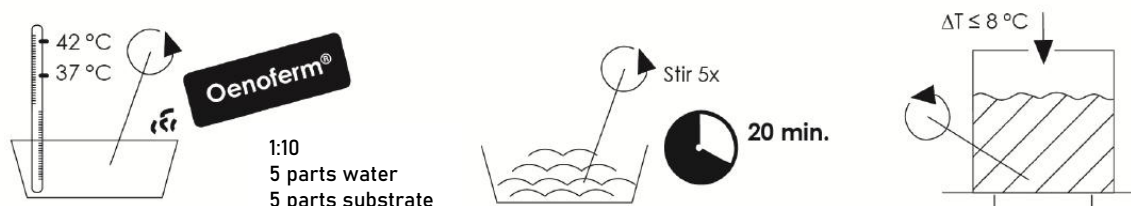
Fermentation of distilling mashes, musts and cider

Product description

Oenoferm® C2 is an active dry yeast for fermentation of fruit, grape must and starch based substrates. This strain ensures a clean fermentation even under challenging conditions. It is characterized by its high alcohol tolerance and moderate nutrient requirements.

Fermentation temperature	14 - 38 °C
Aroma profile	Low formation of aroma components, respects typical varietal aromas in wine
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"> • Wine: white, rosé and red • Fruit based fermentation (e.g. cider base, fruit mash, grapes) • Starch based fermentation (e.g. cereal mash, wort)
Tip	Use Vitamon® or Vitaferm® nutrients to achieve a higher alcohol yield and optimise quality

Permitted according to EU Commission regulation (EC) 2019/934. 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 any 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® yeast activator during the yeast rehydration phase, to fortify the yeast at an early stage.

Fermentation of grape must or cider	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.

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