

001.100.7/001.210.4/001.332.6 Bioferm Rouge

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## Bioferm Rouge

- Description:** Strain of *Saccharomyces cerevisiae* var. *cerevisiae* with killer factor K2 is able to prevail on wild flora blastomycetica. It has good fermentative properties. It is a strain selected for the primary fermentation, the preparation of finished wines. It can be considered a strain "aromatic variety" of great quality and oenological finesse. It is great for all types of wines of qualitative delimitation "cru".
- Oenological indications:** Good alcoholic yield and tolerance (15°)  
Ferments regularly within a wide range of temperatures from 12- 36°C.  
Low production of volatile acidity (0.25 g/L in sulphuric acid).  
Enhances the typical variety of different wines from the fermentation of white grapes type (e.g. Sauvignon Blanc, Pinot Gris, Muscat, Riesling,...).  
Weak, almost absent production of higher alcohols.  
Minimum, production of sulphites (SO<sub>2</sub>).  
Minimum production of pyruvic acid and acetaldehyde.  
Average production of foam (depending on the working temperature).  
Fermentation very fast in the start-up.  
High resistance to fermentation inhibitors factors (Factor Killer K2).  
High production of esters of fatty acids at controlled temperature (17-22°C).
- Composition:** Small cream-coloured granules.  
It contains maximum 5-6% humidity  
It does not contain more than 10 wild yeast and 10 bacteria per million yeast cells present.  
Complete absence of salmonella in 25 grams of analysed product.
- Dose and usage:** 2-3 g/10 L
- Storage conditions:** Store at temperatures around 10°C. At room temperature it loses about 10% activity per year.
- Packaging:** Vacuum packages from 7 g, 100 g and 500 g.

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**Brouwland**

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