Angel | Yeast Series

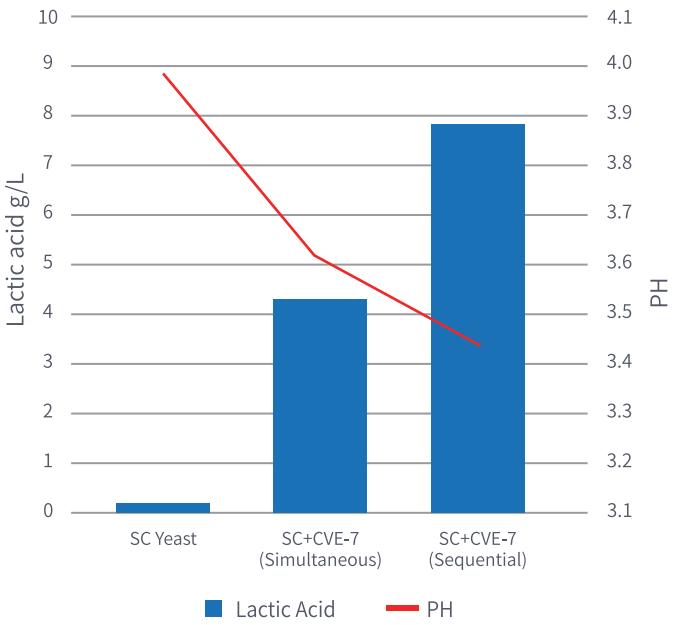
CVE-7

kluyveromyces thermotolerans

PRODUCT DESCRIPTION

The yeast is a natural strain selected from natural fermentation of grape juice by Angel and China Agricultural University, and can convert part of the sugar into lactic acid. It has good physiological tolerance, outstanding ability to start fermentation, and shows smoothness and stableness during alcohol fermentation. The yeast can complete alcohol fermentation independently, and ferment with Saccharomyces cerevisiae combination is recommended, which achieves perfect complementarity in aroma and taste, and can reduce the alcohol content of high-sugar fermentation raw materials appropriately. It contains typical aroma of tropical fruits such as grapefruit, pineapple, and mango, and can be used in various red and white wines and other alcoholic beverages.

Inoculations on lactic acid and PH



CHARACTERISTICS

- Pure natural strain
- Yield of lactic acid: 2 ~ 7g/L
- PH reduction: 0.2 ~ 0.5
- Suitable fermentation temperature: 12 ~ 35°C
- Alcohol resistance: ⩾15% (V/V)
- Low nutritional
- requirements
- Strong flocculation

DIRECTIONS FOR USE

Rehydrate the yeast in 10-20 times its volume of lukewarm water (Brix content is about 5%) or diluted grape juice (can mix 1/3 grape juice and 2/3 water) at 35～40°C, gently stir and then leave to rest for 10～20 minutes to pitch into fermentor.

PACKAGING AND STORAGE

Packaging: 500g*20/Caron, aluminum vacuum bag

Storage: It should be stored in low temperature and dry place away from temperature above 30°C or humidity, and in such conditions, the product is stable for 42 months. Opened packages can be sealed and used within 7 days.

DOSAGE

0.15-0.4g/L

INOCULATION

Simultaneous inoculation: Add 0.15-0.4g/L of the yeast and Saccharomyces cerevisiae at the same time in a ratio of 1:1 for fermentation.

Sequential inoculation: Add 0.15-0.4 g/L of the yeast first, and then inoculate 0.15-0.4g/L of Saccharomyces cerevisiae (depending on the fermentation temperature) after 24-48 hours of fermentation, which is good to improve the complexity of wine aroma and taste coordination.