

LEVULINE®

FB®

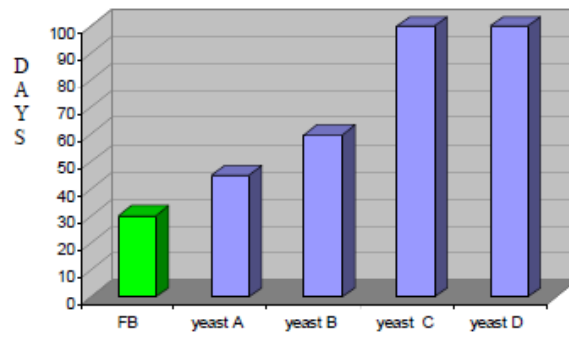
Natural selected yeast for restarting stuck fermentation.

↻ APPLICATIONS ↻

LEVULINE FB possède des qualités fermentaires remarquables avec en plus le facteur killer qui lui permet de s'implanter efficacement en dominant une partie de la flore indigène.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae galactose* – (ex *bayanus*).
- Killer positive (K2 protein).
- Fermentation speed fast.
- Lag phase: medium.
- Alcohol resistance: excellent (up to 17-18 % alcohol).
- Fermentation temperature range: from 15° to 30°C.
- Low assimilable nitrogen requirements. Depending on must clarification levels, initial assimilable nitrogen levels, and probable alcohol content, it may be necessary to add complex nutrients from the HELPER product line one-third of the way through fermentation in order to achieve proper alcoholic fermentation.
- Volatile acidity production: low (approx. 0.10 g/L eq H₂SO₄)
- Low production of H₂S and SO₂.



Restarting of fermentation : Comparison of the duration necessary for achieving the fermentation of residual sugars following seeding by different yeasts. Wine: alc. deg.: 13.5%, residual sugars: 6 g/L, total SO₂ : 35mg/L.

↻ DOSAGE ↻

Restarting of fermentation 30–40 g/100L.
White, rosé and red wines 20 g/100L.

↻ INSTRUCTIONS FOR USE ↻

- Rehydrate selected starter in 10 times its volume of water at 35°C to 37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes.
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.



RESTARTING OF FERMENTATION

To restart a stuck fermentation, strict rules apply:

- Before adding yeast to the tank, it must be acclimatized to the alcoholic environment.
- Yeast needs adequate nutrient supply during the preparation phase (acclimatization of starter yeast) and after it has been added to the stuck fermentation tank.
- Before attempting to restart a stuck fermentation, the wine that has stopped fermenting must be detoxified. If some of this wine was used to acclimatize the starter, it must also be rid of toxins (short-chain fatty acids) before use.

In warm winegrowing regions, lactic bacteria like *Pediococcus* can provoke stuck fermentations. The higher the pH, the more easily they multiply. In this case, it is recommended to check if they are present in the wine and, if necessary, filter before restarting fermentation.

↻ PACKAGING ↻

0.5 kg sachet, carton of 20 x 0.5 kg.

↻ STORAGE ↻

Store in a cool, dry place for up to 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

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