

LEVULINE[®] KILLER[®]

Natural selected yeast.

The starter and killer yeast.

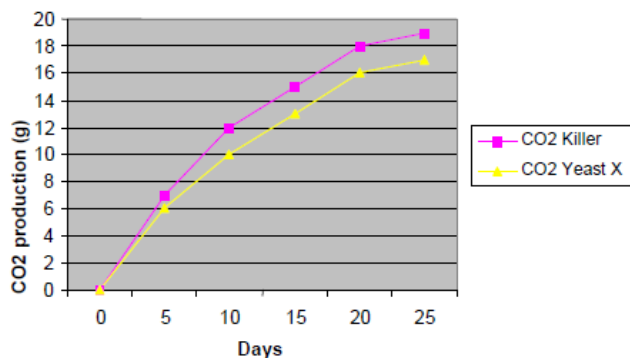
↻ APPLICATIONS ↻

LEVULINE KILLER has enological properties with the killer factor which allows this yeast to overtake easily the indigenous flora.

↻ MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ↻

- *Saccharomyces cerevisiae*.
- Produces the Killer K1 factor, and is neutral to the K2 Killer factor.
- Fermentation speed: fast.
- Lag phase: short.
- Alcohol resistance: medium (up to 15 % alcohol).
- Fermentation temperature range: 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.
- Production of volatile acidity: low to medium (approx. 0.20g/L eq H₂SO₄).
- Low production of SO₂.
- Neutral character.
- Good adaptability to difficult conditions (botrytized grapes, pesticide residues...).





Fermentation speed: comparison between LEVULINE KILLER and an other *S. cerevisiae*.

❧ DOSAGE ❧

White, rosé and red wines 20g/hL.



❧ 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.

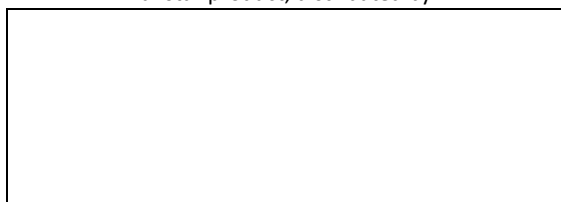
❧ PACKAGING ❧

0.5 kg sachet, carton of 20 x 0.5 kg.
10kg sachet.

❧ 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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