



ZYMASIL[®] UD



Active dry yeast (ADY) with or without rehydration for fermentations used to make brandy.

→ TECHNICAL DESCRIPTION

Zymasil is known for its ability to implant and its suitability for fermentation. It has been selected for its very low production of higher alcohols and ethanal and its synthesis of esters with floral and fruity characters. Under conventional harvesting and wine-making conditions, its low production of volatile acidity and ethyl acetate ensures compliance with the quality standards for making wine in the Charente region.

Zymasil UD (Direct Use) comes from selected batches of the **Zymasil** strain with higher vitality and viability thanks to less stress during production (due to controlled drying). Its ability to implant itself quickly, together with its use without rehydration, helps to increase its early domination of indigenous flora.

AEB GROUP's R&D department has run many comparative tests with **Zymasil UD**. These tests have been conducted with both the joint trade organisation and with the main producers of distillation wines for the production of Cognac. Together with microbiological, analytical and sensory checks, these tests have helped prove that **Zymasil UD** is a reliable alternative to pitching with rehydration.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- *Saccharomyces cerevisiae* (number of viable cells > 10¹⁰ CFU/g)
- Contains sorbitan monostearate (E491)

→ DOSAGE RECOMMENDATION

From 25 to 30 g/hl.

→ INSTRUCTIONS FOR USE

Add without rehydration as early as possible into the grape harvest trailer, the receiving hopper, the press or the tank with rehydration. Due to the variability of grape harvests and the harvesting temperature conditions, you should consult an oenologist before using this yeasting technique.

→ STORAGE AND PACKAGING

Store in the original packaging away from light and in a dry place free from any odours. It is best to store at a temperature of < 20°C. Do not freeze. Follow the date of minimum durability indicated on the packaging. Use quickly after opening.

- 500 g pack in a 10 kg box
- 10 kg bag