SNS FERM Fruit

Non-*Saccharomyces* and *Saccharomyces cerevisiae* blend for enhancing the aromatic complexity of wines by interacting with the acid profile

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⇢ TECHNICAL DESCRIPTION

SNS FERM Fruit is a blend of non-*Saccharomyces* and *Saccharomyces cerevisiae* yeasts; a combination of the species *Lachancea Thermotolerans* and *Saccharomyces cerevisiae*.
The non-*Saccharomyces* strain is the result of a research program based on the biodiversity of musts, which led to the selection of different non-*Saccharomyces* species. This selection was carried out in various areas of Burgundy by the research group of the University of Dijon - IUVVB (France). The *Saccharomyces cerevisiae* strain PB1264 is a selected and identified strain known for its ability to release thiols, ideal for young red and rosé wines.

SNS FERM Fruit, developed by AEB R&D, can be used directly, after rehydration in the fermentation phase, without the need for a sequential inoculation of *Saccharomyces cerevisiae*. This aspect not only makes operations quicker and less critical, but allows the non-*Saccharomyces* species to release its related metabolites in a gradual and important.

Thanks to its rapid colonization capability, **SNS FERM Fruit** effectively competes with and inhibits undesirable indigenous microflora. Moreover, it has a strong capacity to limit the development of volatile acidity-producing species. In the early days of fermentation, it acts through the enzymatic pool of the *Lachancea thermotolerans* species to release aromatic compounds.

The non-*Saccharomyces* component, through autolysis, gradually releases nutrients in amino acid form and nutrients in amino acid form and detoxifying adsorbent hulls. This action will further reduce astringency, giving wines a sense of roundness and fullness of flavour, thanks to the release of membrane polysaccharides.

Using **FERMOPLUS Non Sacch** and **FERMOPLUS Integrateur 20KD 2.0** is highly recommended to achieve optimal fermentation performance.

Thanks to the combination of non-*Saccharomyces* and *Saccharomyces cerevisiae*, **SNS FERM Fruit** helps reduce the potential alcohol content by approximately 0.9% Alc./Vol. This feature is more pronounced at higher temperatures, between 22 and 26°C.

SNS FERM Fruit is suitable for different grape varieties, both terpenic and thiolic, and is ideal for the vinification of rosés, light and fresh red wines.
It is also used in white wine fermentations where the aromatic characteristics of this yeast strain blend are desired. It significantly enhances the aromatic profile of wines, refining their balance and acid complexity.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Strains: *Lachancea thermotolerans* and *Saccharomyces cerevisiae*
- Live cells > 10^{10} CFU/g

Reference: SNS_FERM_FRUIT_TDS_EN_1120626_USA

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⇢ FERMENTATIVE CHARACTERISTICS

- Alcohol tolerance: 14.5 % Vol.
- Optimal fermentation temperature: 18–25°C
- Low volatile acidity production
- Enables acidity management
- Enhances aromatic bouquet
- Increases taste persistence and volume

⇢ DOSAGE

From 20 to 30 g/hL.

⇢ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of warm sugared water, max. 25–30°C, for 20–30 minutes. It is recommended to add the reactivation nutrient **FERMOPLUS Energy Glu 3.0** in a ratio of 1:4 with the yeast.

⇢ STORAGE AND PACKAGING

It is recommended to store for long periods at temperatures below 20°C.

500 g net packs in 5 kg boxes.

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