

SIHA[®] yeast nutrient navigator



YEAST NUTRIENTS



Powering Business Worldwide



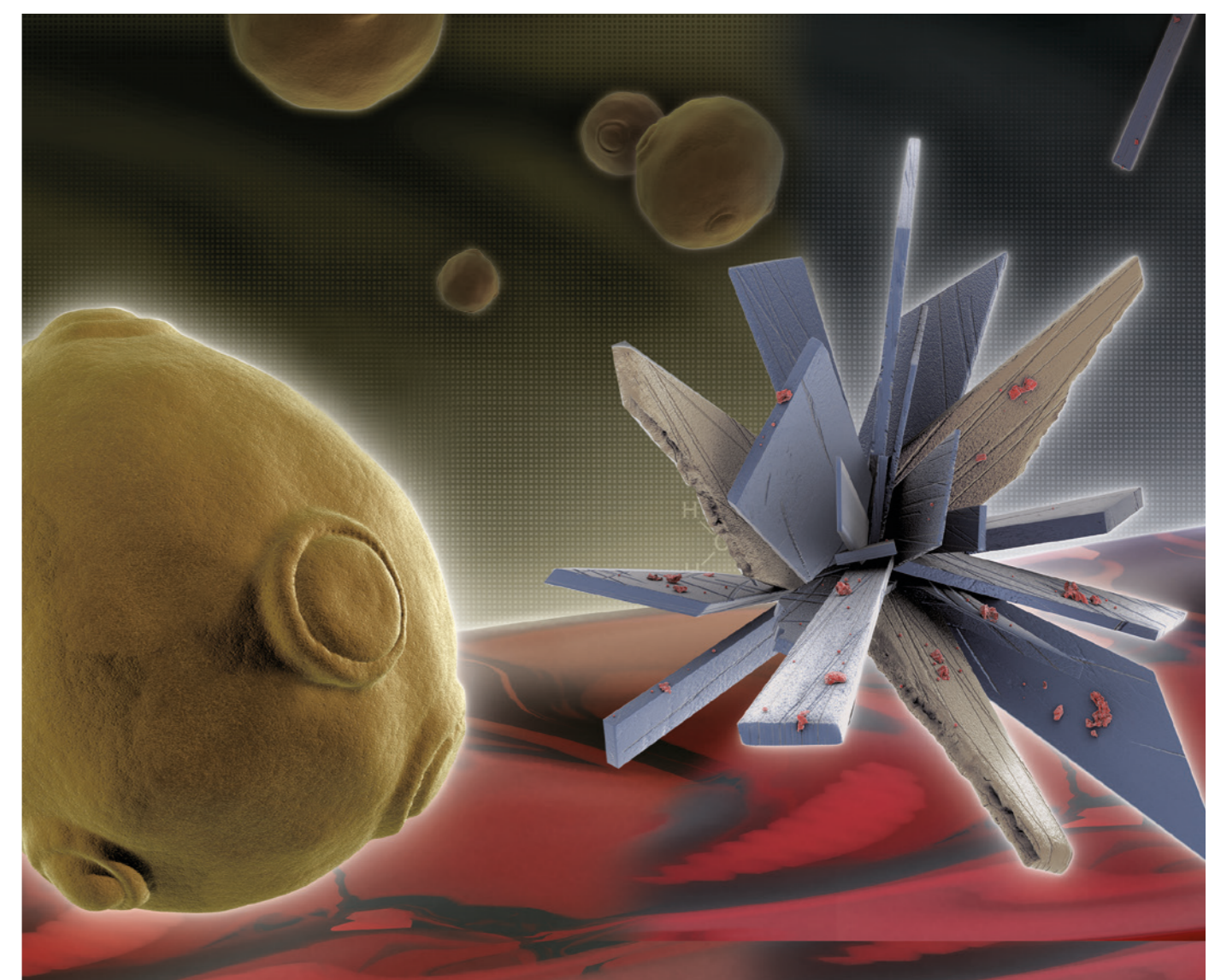
Function

Microbiological processes, like alcoholic fermentation, are dynamic because they are adapted to the laws of nature and change according to environmental factors. The situation is further complicated by the fact that microorganisms have very complicated metabolisms. This combination forces the wine and sparkling wine industry to face new challenges again and again.

A successful and complete alcoholic fermentation requires that the wine yeasts are still alive at the end of the fermentation process because they are the essential interface between grape must and wine. Nutrients available in adequate and sufficient form ensure their survival. Table 1 shows the main nutrients and their effect on wine yeasts.

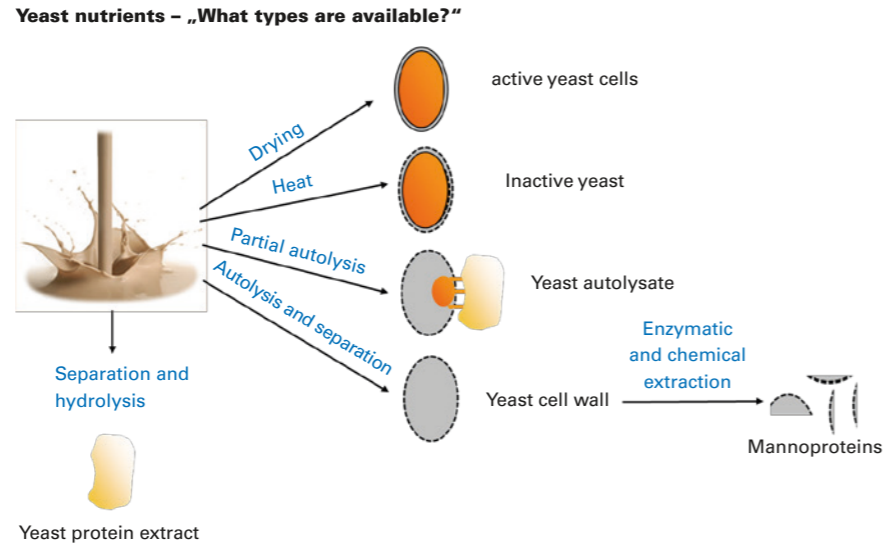
Yeast cell requirements	Yeast function
Vitamins	Increases growth rate
Minerals	Provides enzyme co-factors
Nitrogenous compounds	"Multiplication motor" and increases amino acid metabolism
Lipids/sterols	Stabilizes cell membrane transport and increases cell growth

Table 1: Yeast nutrients in grape must and their effect on yeast cells



Yeast cell and nutrient

When it comes to yeast nutrients, grape must ingredients are still somewhat of a mystery. Routine measurements of the sugar concentration and pH value and analysis of organic acids are useless for the purpose of yeast development. There is no correlation between the sugar concentration of a must and the nitrogen concentration (amino acid concentration), nor are essential yeast nutrients such as minerals, vitamins, fatty acids, and sterols analyzed (Table 2). Legislators are trying to compensate this poor knowledge through an approval procedure for yeast nutrient preparations.



Nutrients in must	Knowledge of must ingredients available to the yeast	Maximum legal limit
Nitrogen	To some extent, ammonium, amino acid spectrum	Wine production: DAHP 100 g/hl* Sparkling wine production: DAHP 30 g/hl*
Vitamins	No	Vitamin B ₁ (thiamin): 60 mg/hl* Partially through yeast cell wall preparations
Minerals	No	
Unsaturated fatty acid	No	The addition of inactive yeasts, yeast autolysates, and yeast cell walls compensates the nutrient deficiency. Max. dosage: 40 g/hl
Sterols	No	

Yeast cell wall preparations are the most effective yeast nutrients. These products contain inactive yeasts that compensate to some extent the lack of essential yeast nutrients (minerals, vitamins, etc.) in the grape must.

Table 2: Yeast nutrients and maximum legal limits
* German law

DAHP = diammonium hydrogen phosphate

Application

	Product	Product components	Available nutrients for the yeast cell				Timing of application for alcoholic fermentation					Effect on the alcoholic fermentation / yeast cells	Max. dosage*	
			Vitamins, Minerals	Nitrogen ammonium organic / inorganic	Nitrogen Amino acids peptides, proteins	Lipids/ sterols	Rehydrogenation	Start	After 1/3	After 1/2	Abating fermentation			
Activator	SIHA SpeedFerm	Inactive yeasts	x	x organic	x	x	x						Improved rehydration, higher active yeast cell count up to the end of alcoholic fermentation, assured final fermentation	40 g/hl
Complex nutrients	SIHA PROFERM® H+2	Autolysates, DAHP, vitamin B ₁	x	x organic x inorganic	x	x		x	x	x			Yeast nutrient for complete yeast nutrition, increased development of the yeast cell count at the beginning of alcoholic fermentation, reduction of off-flavors, assured final fermentation	40 g/hl
	SIHA PROFERM® Plus	Hefeautolysate, DAHP, vitamin B ₁	x	x organic x inorganic	x	x		x	x	x			Complete nutrition for the yeast cells, ensured final degree of fermentation	40 g/hl
Organic complex nutrient with added value	SIHA PROFERM® Fit	Inactive yeast cells	x	x organic	xxxx tripeptides, glutathione	x		x	x	x	x		For the reductive development of white musts and white wine mashes, enriched with tripeptides (glutathione), high antioxidation potential, freshness and longevity of white wines, protection against browning	40 g/hl
	SIHA PROFERM® Red	Yeast autolysate	x	x organic	xxxx amino acids	x		x	x	x	x		Stabilization of red wine color, increased yeast cell count, and assured final degree fermentation over a wide temperature range; the formation of aromas is promoted	40 g/hl
Certified organic BIO-100	SIHA PROFERM® Bio	Yeast cell wall	x	x organic	x	x		x	x	x	x		Certified organic yeast cell wall preparation, high yeast cell count, assured and clean fermentation, selective adsorption of medium-chain fatty acids (fermentation inhibitors)	40 g/hl
Inorganic synthetic nutrient	SIHA Gärsalz	DAHP		xxxx inorganic				x	x				Fast yeast reproduction at the beginning of alcoholic fermentation	100 g/hl
	SIHA Gärsalz Plus	DAHP, vitamin B ₁ , cellulose	xxxx (vitamin B ₁)	xxxx inorganic				x	x				Fast yeast reproduction in particular for highly pre-clarified musts (NTUs <10)	50 g/hl
	SIHA Vitamin B ₁ (Sticks oder Pulver)	vitamin B ₁	xxxx (vitamin B ₁)				x	x					Reduction of the formation of SO ₂ bond partners (acetaldehyde, alpha-ketoglutarate and pyruvate), particularly for grapes affected by botrytis	60 mg/hl

* German law

A measurable indicator for the alcoholic fermentation is free assimilable nitrogen (FAN). It is the sum of ammonia and amino acids (without Proline) in grape musts. Table 3 shows how much additional nitrogen is necessary to guarantee a complete alcoholic fermentation considering FAN and sugar concentration.

Example:
If FAN in grape must is between 121 and 150 mg/l at a sugar concentration of ≤ 95 °Oe, the addition of 40 mg/l free assimilable nutrient is necessary.

Complex yeast nutrients

The opposite of anorganic fermentation salt, such as ammonium (in the form of ammonium salts) complex yeast nutrients helps to fulfill the complete yeast nutritional demand.

Therefore, especially at low nutrient concentration in grape musts, Eaton recommends complex yeast nutrients.

Benefits:

- Better fermentation performance
- Better stress tolerance
- Better aroma liberation (fermentation bouquet ↑, off-flavors ↓)

Individual yeast nutrients

Fermentation salt, like DAHP or ammonium salts in general, reduction in the formation of off-aroma reduces the production of higher alcohols (fruity aroma and fermentation bouquet), but cannot ensure the sufficient nutrition of the yeasts until the end of the alcoholic fermentation.

Must quality	FAN classes in grape musts			
	90 – 120 mg/l	121 – 150 mg/l	151 – 180 mg/l	181 – 210 mg/l
	Additional, free assimilable nutrient dosage			
≤ 95 °Oe $\leq 13\%$ alcohol by volume	70 mg/l	40 mg/l	20 mg/l	0 mg/l
95 – 102 °Oe 13 – 14% alcohol by volume	100 mg/l	70 mg/l	40 mg/l	20 mg/l
≥ 102 °Oe $\geq 14\%$ alcohol by volume	130 mg/l	100 mg/l	70 mg/l	40 mg/l

Table 3: Guideline for free assimilable nutrient dosage with respect to FAN and sugar concentration



North America
44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East
Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altlussheim, Germany
Tel: +49 6205 2094-0
An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China
No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore
4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil
Rua Clark, 2061 - Macuco
13279-400 - Valinhos, Brazil
Tel: +55 11 3616-8400

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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