



ProDessert BA11[®]

ENCAPSULATED YEAST TO FERMENT



RESIDUAL SUGAR WINES

WHAT IS IT?

In the vinification of Residual Sugar (RS) Wines, the alcoholic fermentation is stopped at the targeted sugar level. Cooling, settling and racking, centrifugation and/or addition of high levels of sulfur dioxide are used to achieve the fermentation control. Usually a combination of these winemaking steps is required for a fast and successful fermentation arrest, which sometimes can result in damaging wine quality. A new biological solution exists. The use of **encapsulated *Saccharomyces cerevisiae*** yeast simplifies the yeast removal process and is an easy and effective way to stop the fermentation. The double layer calcium alginate bead prevents cell leakage into the wine.

PRODESSERT BA11 ADVANTAGES:

- Allows for precise control of alcoholic fermentation duration. The arrest of the alcoholic fermentation is easy at any desired sugar concentration.
- Decreases the need for large sulfur dioxide additions to the wine.
- Preserves wine quality due to less intervention.
- Lowers energy cooling costs.

ProDessert BA11[®] is a recently developed product constituted by *Saccharomyces cerevisiae* yeasts encapsulated in double layer calcium alginate. This product has been specifically set-up with the purpose to facilitate the vinification of residual sugar wines.

HOW DO I USE IT?

Dose: 100g of beads per hL of juice/must/wine.

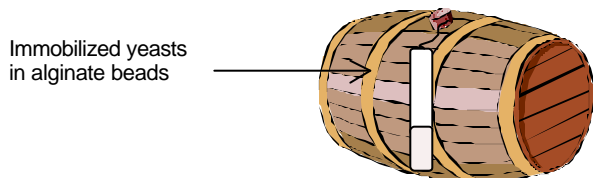
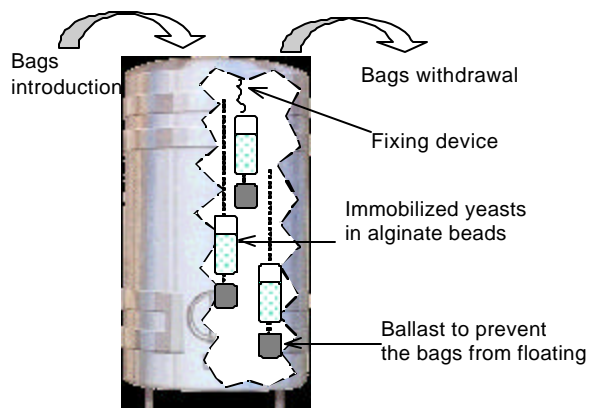
Rehydration:

- Remove the encapsulated yeast beads from the recommended 4±2°C (~39°F) storage temperature and allow them to adjust to room temperature before adding to the rehydrating sugar solution. This is to avoid thermal shock to the encapsulated yeasts.
- Place the beads into the nylon mesh bags before rehydrating. Distribute the beads evenly throughout the nylon mesh bag to ensure good contact with the wine.
- Previous to adding the ProDessert BA11, add 40 g sugar/L into a volume of clean 37°C (98°F) water 5 times the weight of the beads. Once the sugar dissolves, add the beads.
Note: The sugar solution does not get added to the must it is only necessary for helping the encapsulated yeast awaken.
- Wait 4-5 hours before inoculation.
- The temperature difference between the encapsulated yeast beads and the juice/must or wine should be less than 10°C (18°F)

Directions for use:

After rehydration, introduce the nylon bags containing the beads into the tank/barrel of juice/must/wine. If several bags are added to the same tank, place at different heights for better distribution. Hang a weight (ballast) beneath each bag to prevent them from floating. Gently shake the bags several times a day and circulate the wine (without air) several times a week to release accumulated CO₂ and to ensure contact with the juice/must/wine. Leave the beads in the wine until the desired end of fermentation. In tank additions, each nylon tank bag must not contain more than 5kg of ProDessert BA11. Treating 200 hL (5283 gal) requires 4 bags with 5 kg in each. In barrel additions, use 227 grams yeast beads per bag. One kilo of yeast beads will treat approximately 4.5 barrels.

USAGE DIAGRAM:



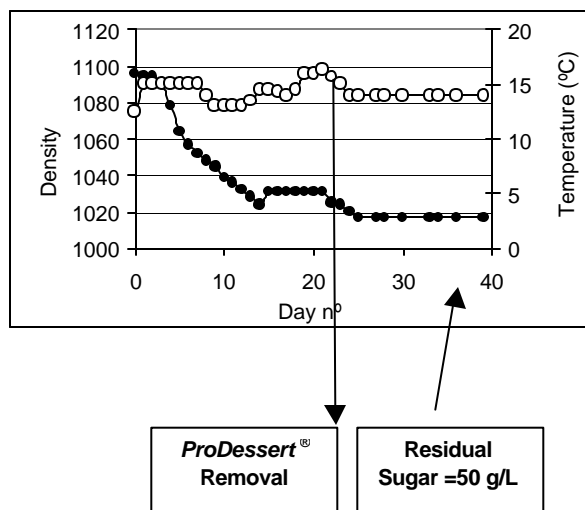
Distributed By:



2220 Pine View Way
Petaluma, CA 94954
Phone: 707-765-6666
FAX: 707-765-6674

PRODESSERT BA11 CELLAR TRIAL:

The results below correspond to an application of ProDessert BA11 in Gros-Manseng.



PACKAGE AND STORAGE:

ProDessert BA11 is available in 1 kg packages. The product must be stored at 4±2 °C (~39°F). Once opened, it should be used as early as possible. Refrigeration is recommended to retain optimum activity. Unopened, refrigerated ProDessert BA11, retains activity for 6 months. The nylon mesh bags for the product application are supplied with the ProDessert BA11.

APPLICATION REQUIREMENTS:

Free SO₂ < 15mg/l

Due to high risk of cross-contamination and reduced viability of yeast cells, ProDessert BA11 should not be reused.

Lallemand guarantees the quality of its products sold in their original packaging used in conformity with the expiration date and the storage conditions. This technical information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale.