

## ProDessert BA11®



ENCAPSULATED YEAST TO FERMENT RESIDUAL SUGAR WINES

### CHARACTERISTICS

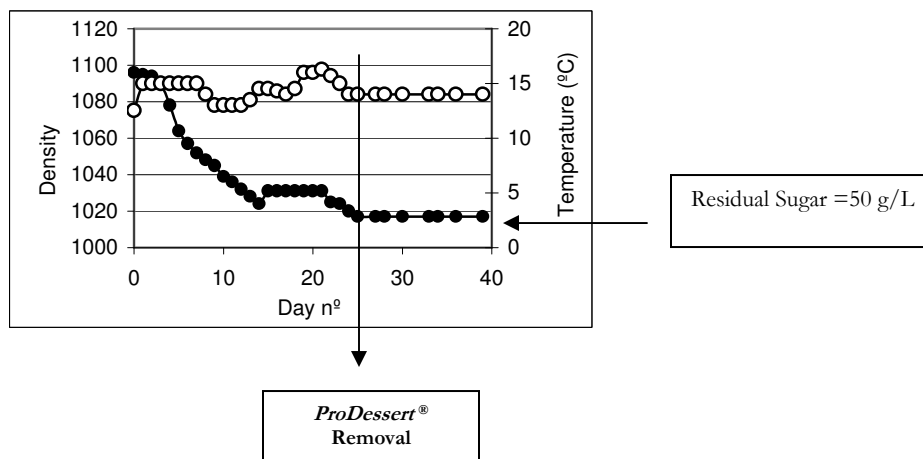
**ProDessert BA11®** is a recently developed product constituted by *Saccharomyces cerevisiae* yeasts encapsulated in double layer calcium alginate. The most difficult aspect of dessert wine production is arresting the primary fermentation at the desired residual sugar level. ProDessert BA11 was developed by Proenol (in collaboration with Lallemand) to make this process easier and more effective. When using ProDessert BA11, the arrest of alcoholic fermentation is achieved by simply removing the beads from the wine. Precautionary measures (i.e. sulfur additions, chilling, and/or filtration) may still be required to completely stop or remove indigenous yeast, although less overall intervention may be needed. For example, the need for large sulfur additions or drastic tank chilling may be reduced.

### 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.

### PRODESSERT BA11 CELLAR TRIAL:

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



### DOSAGE

100 g/hL (8 lb/1000 gal)

- Remove the encapsulated yeast beads from the recommended  $4\pm 2^{\circ}\text{C}$  ( $\sim 39^{\circ}\text{F}$ ) 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  $37^{\circ}\text{C}$  ( $98^{\circ}\text{F}$ ) water 5 times the weight of the beads. Once the sugar dissolves, add the beads.

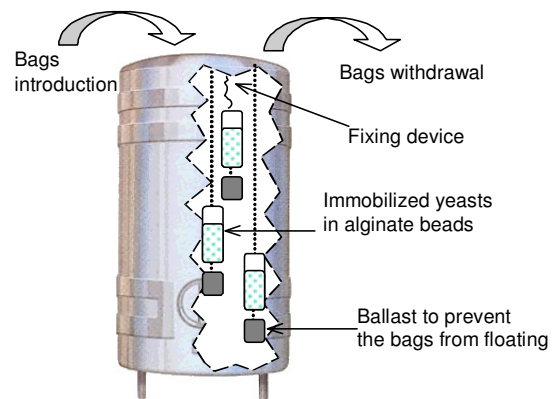
**Note: The sugar solution does not get added to the must it is only necessary for helping the encapsulated yeast awaken.**

- Wait 4-5 hours before inoculation.
- The temperature difference between the encapsulated yeast beads and the juice/must or wine should be less than  $10^{\circ}\text{C}$  ( $18^{\circ}\text{F}$ )

### **DIRECTIONS FOR USE**

After rehydration, introduce the nylon bags containing the beads into the tank/barrel of juice/must. If several bags are added to the same tank, they must be placed at different heights for better distribution. A weight (ballast) is to be hung beneath the bags to prevent them from floating. Bags should be gently shaken 2-3 times a day to release accumulated  $\text{CO}_2$ . Remove each bag when the desired malic level is reached.

### **USAGE DIAGRAM**



### **APPLICATION REQUIREMENTS:**

Free  $\text{SO}_2 < 15\text{mg/l}$

**Due to high risk of cross-contamination and reduced viability of yeast cells, ProDessert**

**BA11 should not be reused.**

### **PACKAGING AND STORAGE**

ProDessert is available in 1 kg packages. **The product must be stored at  $4\pm 2^{\circ}\text{C}$  ( $39^{\circ}\text{F}$ ).** Once opened, it must be used as early as possible. Refrigeration is recommended to retain optimum activity. Unopened refrigerated ProMalic retains activity for 6 months. The nylon mesh bags (tank and barrels) for product application are supplied with the ProMalic.

*This information is herein 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 of this product.*

Revised 6/16/10