



Fermentis  
by Lesaffre

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FERMENTIS PRODUCTS  
FOR WINEMAKERS  
2020

# WHO ARE WE?

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## Global Key International Player in Fermentation

- French based company
  - 66 production sites
  - +170 yrs experience
    - 10 R&D centers
    - 56 applied science centers
      - + 50 countries
- Yeast for 1 out 3 bread produced in world



**Lesaffre dedicated to Beverage fermentation:  
Wine, Beer, Spirits,  
Other!**



A whole portfolio of yeast and yeast derivatives selected and developed for **Winemakers**

# WHAT TOOLS AT FERMENTIS?

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## YEAST

## YEAST DERIVATIVES



ACTIVE  
DRY YEASTS

TO FERMENT EFFICIENTLY  
IN VARIOUS CONDITIONS  
AND REVEAL SPECIFIC  
FLAVORS



FERMENTATION  
AIDS

TO INCREASE  
FERMENTATION  
PERFORMANCES



FUNCTIONAL  
PRODUCTS

TO ENHANCE  
AND/OR PRESERVE  
THE QUALITY  
OF YOUR BEVERAGES



# FERMENTIS SAFOENO™ YEAST STRAINS

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**SafCeno™ BC S105**

THE CHOICE FOR EXTREME CONDITIONS

**SafCeno™ VR 44**

FOR SAFE FERMENTATIONS AND PRISE DE MOUSSE

**SafCeno™ SC 22**

THE ORIGINAL STARTER YEAST

**SafCeno™ STG S101**

FOR FRUITY RED AND ROSÉ WINES

**SafCeno™ CK S102**

THE IDEAL STRAIN FOR AROMATIC WHITE AND ROSÉ WINES

**SafCeno™ GV S107**

IDEALLY ADAPTED TO PREMIUM WHITES

**SafCeno™ HD A54**

FOR INTENSELY FRUITY WHITE AND ROSÉ WINES

**SafCeno™ HD T18**

FOR ELEGANT AND FRESH TERPENIC WHITE WINES

**SafCeno™ UCLM S525**

VARIETAL CHARACTER AT THEIR BEST

**SafCeno™ HD S155**

FOR FULL BODIED... AND SMOOTH REDS

**SafCeno™ HD S62**

FOR DEEPLY COLORED AND STRUCTURED REDS

**SafCeno™ NDA 21**



THE CHOICE FOR ELEGANT FRUITY STYLE RED WINES

**SafCeno™ UCLM S577**

FOR LONG AGEING AND FRUITY RED WINES

ACTIVE  
DRY YEASTS

## NEW in 2020

- **SafOeno™ SH 12** for thiolic whites and roses 
- **SafOeno™ PR 106** for sparkling base wines 
- **SafOeno™ VR 44 BIO** Organic wines

**A PORTFOLIO OF E2U™  
CERTIFIED YEAST COVERING  
ALL STYLES OF WINES**

# WHAT IS E2U™ FOR YEAST

- Easy to Use is a **certification** on our yeast that allows the winemaker to **inoculate the yeast in flexible ways**.
- It undergoes a **strict validation process** at Fermentis.
- It now covers all but three strains in our portfolio!



## CHOOSE YOUR OWN WAY!

In practice, you can use E2U™ yeast as usual, with rehydration and acclimatization; with prior rehydration in tap water only; or without rehydration, directly pitched into the must.

### DIRECT INOCULATION

The easiest way! Pour the yeast directly on the top of the tank or, for whites and rosés, during tank filling after settling.

OR

### WITH PRIOR REHYDRATION

Pour the yeast on the surface of at least 10 times its weight of tap water at room temperature. Gently stir to avoid clumping or to break up clumps. Wait for 20 minutes, then transfer into the tank by pumping it over with aeration.

→ Also possible in tap (colder) water

### WATCH OUT! REHYDRATION IN WATER

If rehydration in water is chosen: beware of leaving the yeast rehydrating in the water for at least 10-15 min to avoid fermentation performances loss!!!



# MAKE YOUR CHOICE

OUR YEASTS FOR

## WHITES & ROSÉS

9 YEAST STRAINS

NEW STRAINS!



PROMOTION  
OF VARIETAL  
GRAPES' AROMA\*

Temperature range  
14°C ← → 20°C  
Esters Grapes' aroma



Underlined:  
sparkling  
application  
possibility

AF:  
main fermentative  
aroma promotion  
(A: amylic - F: fruity)

FERMENTATIVE  
AROMAS

SWEETNESS/  
ROUNDNESS

### QUESTION TO ASK YOURSELF

- Is my wine driven by varietal aromas? Which one and do I want to emphasize them?
- If not what type of fermentative profile am I looking for?
- What mouthfeel do I want to bring to my wine?
- This yeast looks great, do the technical characteristics work for me?

# MAKE YOUR CHOICE

OUR YEASTS FOR

## REDS

8 YEAST STRAINS

Temperature range  
20°C ← → 28°C

FRUIT EVOLUTION

SWEETNESS/ROUNDNESS

RIPE

HIGH

MEDIUM

LOW

STRUCTURE

VR 44

HD S135

UCLM S377

NDA 21

STG S101

HD S62

SC 22

BC S103

LOW

MEDIUM

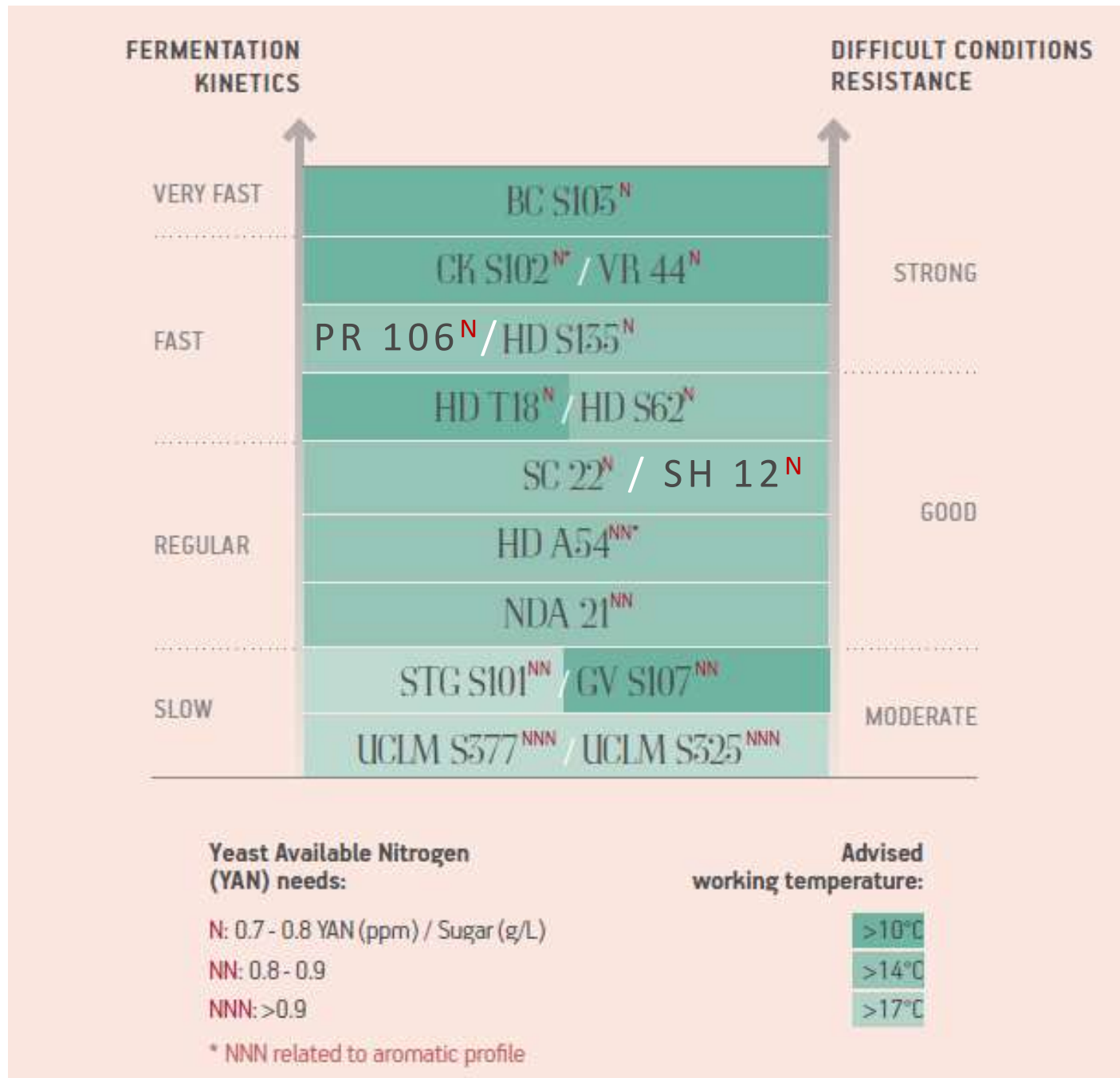
HIGH

FRESH





# TECHNICAL CHARACTERISTICS





# FERMENTATION AIDS

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# FERMENTATION AIDS

TO INCREASE  
FERMENTATION  
PERFORMANCES

## 6 FERMENTATION AIDS

to secure your fermentation and increase yield

### SpringFerm™

MULTI-PURPOSE FERMENTATION BOOSTER

Partial yeast  
autolysate



### SpringFerm™ Xtrem

POWERFUL FERMENTATION ACTIVATOR  
FOR DIFFICULT CONDITIONS

Total yeast  
autolysate



### SpringFerm™ Equilibre/Complete\*

THE HEALTH PACKAGE FOR YOUR YEAST

Classic yeast hull,  
diammonium  
phosphate,  
yeast autolysates,  
thiamine  
hydrochloride

MIX

### Viniliquid™

INNOVATIVE LIQUID FERMENTATION AID  
COMBINING EFFICIENCY, EASE AND SECURITY

Total yeast  
autolysate



### SpringCell™

THE SOLUTION FOR STUCK FERMENTATIONS

Cellular  
yeast hulls



### SpringCell™ BIO

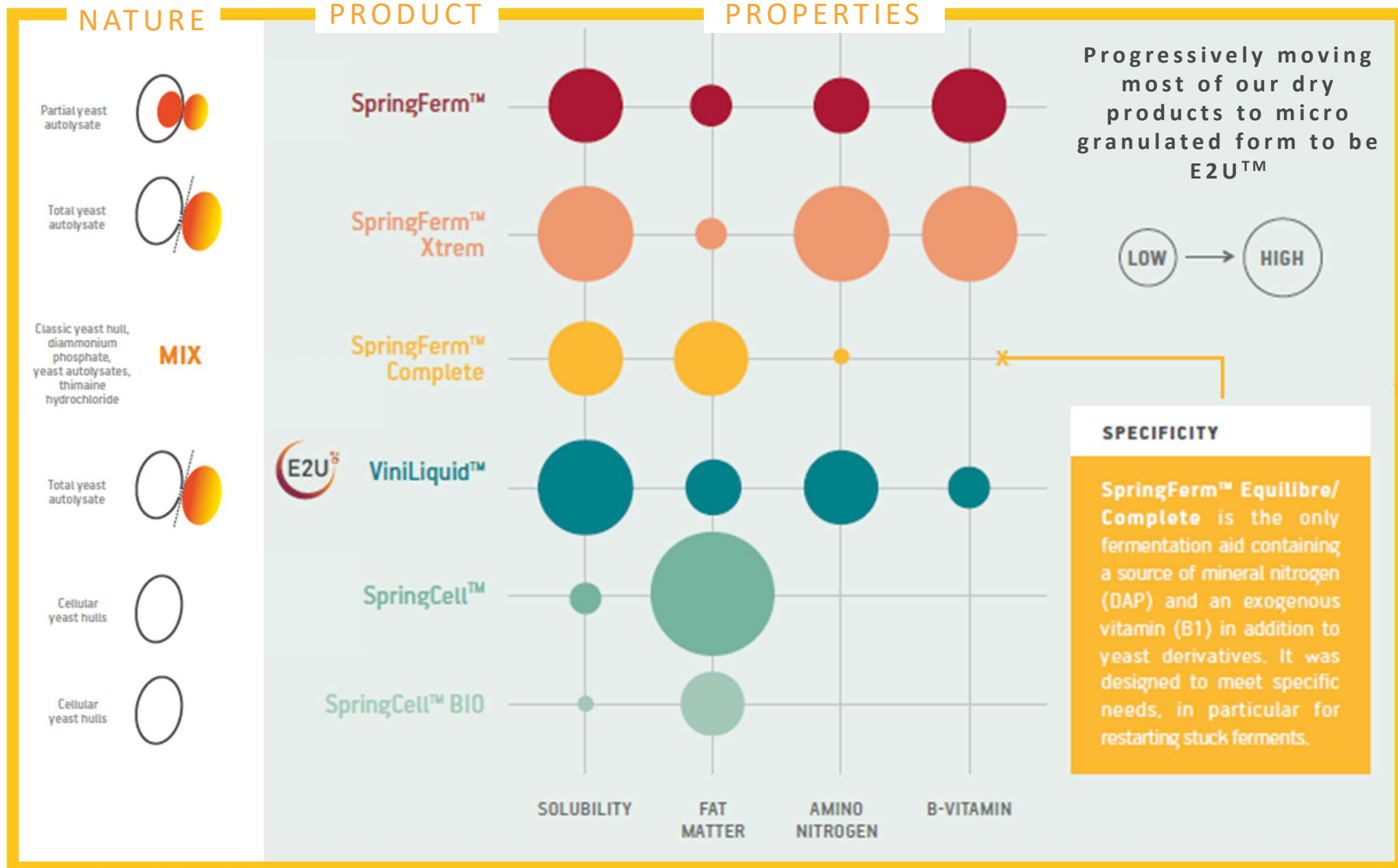
THE ORGANIC SOLUTION FOR SLUGGISH  
AND STUCK FERMENTATIONS

Cellular  
yeast hulls



\* SpringFerm™ Complete for Northern American market.

# OUR FERMENTATION AIDS: MAKE YOUR CHOICE



# MAKE AN EASY CHOICE

All in one complex nutrient

What type of product do I need ?

DAP and yeast derivatives with separate additions

Is my **fermentation challenging** (low YAN, high alcohol, history stuck ferment, etc) ?

YES

NO

SpringFerm™  
Equilibre/Complete\*  
THE HEALTH PACKAGE FOR YOUR YEAST

Classic yeast hull,  
diammonium phosphate,  
yeast autolysates,  
thiamine hydrochloride

MIX

SpringCell™  
THE SOLUTION FOR STUCK FERMENTATIONS

Cellular yeast hulls



SpringCell™ BIO  
THE ORGANIC SOLUTION FOR SLUGGISH AND STUCK FERMENTATIONS

Cellular yeast hulls



SpringFerm™ Xtrem  
POWERFUL FERMENTATION ACTIVATOR FOR DIFFICULT CONDITIONS

Total yeast autolysate



OR

Viniliquid™  
INNOVATIVE LIQUID FERMENTATION AID COMBINING EFFICIENCY, EASE AND SECURITY

Total yeast autolysate



OR

SpringFerm™  
MULTI-PURPOSE FERMENTATION BOOSTER

Partial yeast autolysate





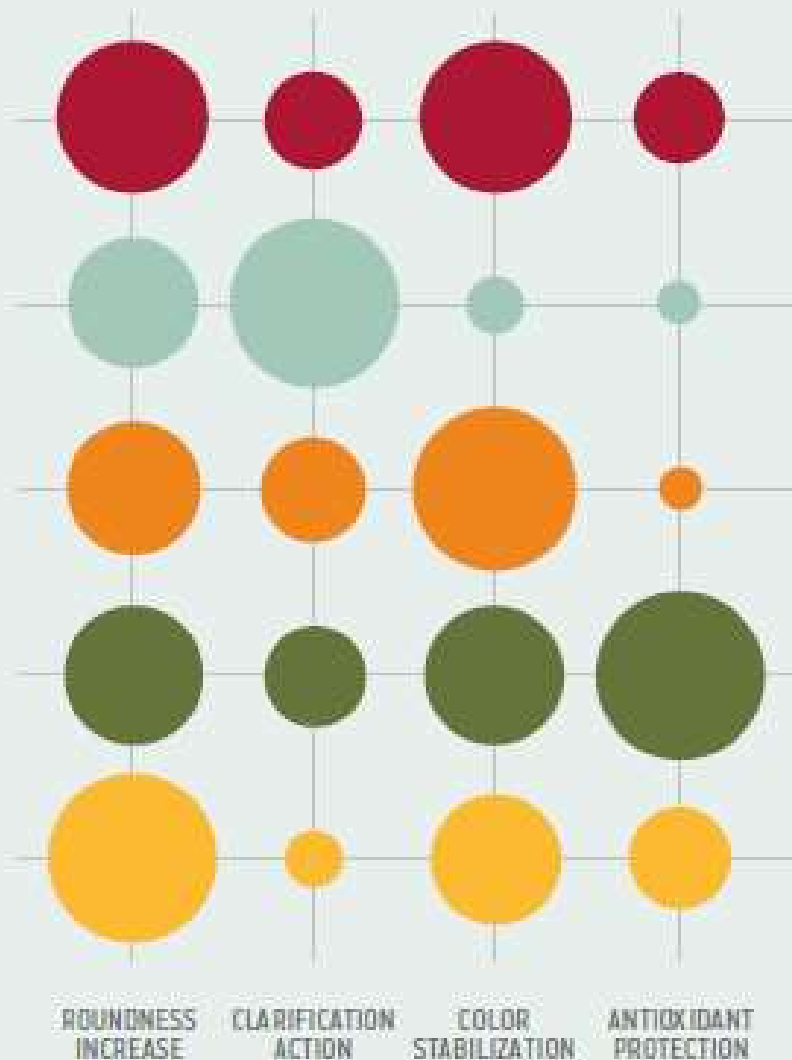
# FUNCTIONAL PRODUCTS

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# OUR PRODUCTS: MAKE YOUR CHOICE

## RELATIVE CONTRIBUTION



## 5 FUNCTIONAL PRODUCTS

to enhance and/or preserve the quality of your wine

**SpringCell™ Color G2**

FOR ENHANCED POLYPHENOL  
AND ORGANOLEPTIC PROFILES

Inactivated  
yeast



**SpringFiner™**

A PERFECT FINING AGENT  
PRODUCED FROM YEAST

Yeast protein  
extracts



**SpringCell™ Color**

FOR STABLE COLOR AND SMOOTHNESS

Inactivated  
yeasts and  
cellular yeast  
hulls



**SpringArom®**

TO PRESERVE WINES' FRESHNESS  
AND AROMAS

Inactivated  
yeasts with  
guaranteed  
glutathione  
levels



**SpringCell™ Manno**

THE BEST OF LEES FOR THE BALANCE,  
THE RICHNESS AND THE STABILITY OF YOUR WINE

Cellular  
yeast hulls  
preparation



# WINEMAKER'S ADVISOR WHITES&ROSES

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TRYING TO IMPROVE	THE BEST FUNCTIONAL TOOL IS	YOUR TIMING FOR ADDITION
COLOR AND AROMAS STABILITY (AROMATIC VARIETAL)	SPRINGAROM <sup>R</sup>	BEFORE INOCULATION OR BEGINNING AGING
MOUTHFEEL IMPROVEMENT (+ roundness & – astringency)	SPRINGCELL <sup>TM</sup> MANNO	BEGINNING AGING
STABILIZATION TOWARD OXIDATION (whites in barrels)	SPRING'FINER <sup>TM</sup>	ON JUICE PRE FERMENTATION OR WINE
		ON FINISHED WINE

Please make sure to follow all local regulation on addition timing  
All products should be used before wine is declared fermented in accordance  
to TTB regulation

# WINEMAKER'S ADVISOR RED WINES

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TRYING TO IMPROVE	THE BEST FUNCTIONAL TOOL IS	YOUR TIMING FOR ADDITION
COLOR QUALITY OR STABILITY	SPRINGCELL COLOR	BEFORE INOCULATION
	SPRINGCELL COLOR G2	
MOUTHFEEL (+ roundness and/or– astringency)	SPRINGCELL MANNO	AT END FERMENTATION OR WINE
	SPRING'FINER	ON JUICE PRE FERMENTATION or WINE
WINE CLARIFICATION AND STABILIZATION (ox. polyphenols)		ON FINISHED WINE

Please make sure to follow all local regulation on addition timing  
All products should be used before wine is declared fermented in  
accordance to TTB regulation



THANK YOU

