

# viniferm NS CHANCE

Biotechnology against climate change

## CHARACTERISTICS

Non-Saccharomyces Lachancea thermotolerans yeast strain selected for its high capacity of lactic acid synthesis. The use of Viniferm NS CHANCE solves the problem of loss of acidity of wines due to climatic changes. It favors the production of longer lasting, more complex and unctuous wines.

## ORIGIN

Viniferm NS CHANCE was born after several years of research together with the Complutense University of Madrid within the LOWpHWINE research project.



## ORGANOLEPTIC QUALITIES

Viniferm NS CHANCE not only has a high acidification power - increased lactic acid formation - but also increases aromatic complexity, accentuates unctuousness and smoothness - due to glycerol formation - and gives rise to wines with low volatile acidity due to its rapid deployment.

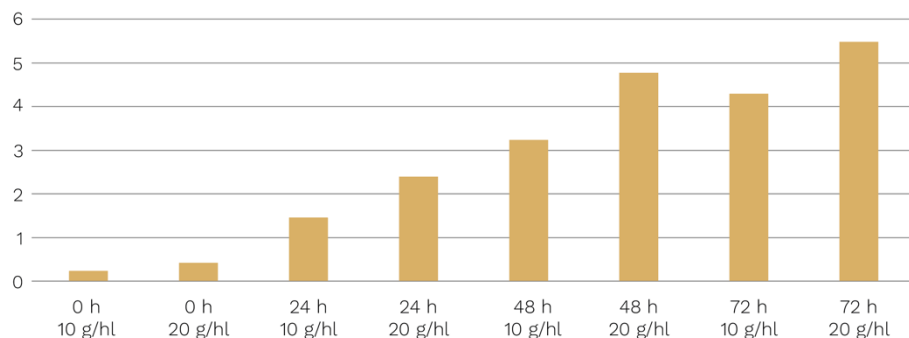
## APPLICATION

The Lachancea thermotolerans strain has a moderate fermentative power, so sequential fermentation with Saccharomyces cerevisiae should be performed in winemaking with this yeast.

The inoculum dose of Viniferm NS CHANCE and the moment of addition of the yeast Saccharomyces cerevisiae will be crucial in the formation of lactic acid.

The information given in this data sheet is based on our current knowledge. The company assumes no liability for incorrect use or use outside the legal framework for the use of the product.

Lactic acid (g/l)



*Lactic acid content of wines obtained with different addition doses of Viniferm NS CHANCE and inoculation of S. cerevisiae at different times. The graph shows the moment of inoculation of the yeast Saccharomyces cerevisiae and the dose of Viniferm NS CHANCE used.*

## DOSAGE

Lactic acid production	Viniferm ns chance dosage	inoculation time
0 - 1,5 g/l	10 g/hl	24 horas
1,5 - 3 g/l	20 g/hl	24 horas

\*Lactic acid concentrations higher than 2 g/l may inhibit malolactic fermentation.

## OENOLOGICAL PROPERTIES

Fermentative power	Medium (<10 %/ %vol)
Operating temperature	16-25°C
Nutritional requirements	Medium (organic nitrogen)
Alcoholic yield	Low
Sulfur resistance	Moderate (<30 ppm)
Formation of volatile acidity	Low

## INSTRUCTIONS FOR USE

To obtain the best results, it is essential to ensure good implantation of the strain in the medium.

- Maintain good hygiene in the cellar.
- Add the yeast as soon as possible.
- Adhere to the prescribed dosage.
- Rehydrate the yeast well.

**Rehydration:**

- 1.- Add the dried yeast by 10 times its weight in water at 35 oC - 40 oC (10 liters of water per 1 kg of yeast).
- 2 - Wait 10 minutes.
3. Stir the mixture.

Wait 10 minutes and add to the wort, making sure that there is not a difference of more than 10 oC between the rehydrated medium and the wort.

**Working Precautions:**

- In any case, the yeast should not be rehydrated for more than 30 minutes in the absence of sugars.
- Respecting the times, temperatures and methods of use described above ensures maximum viability of the hydrated yeast.

**PHYSICAL APPEARANCE**

Brown granules, powderless.

**PHYSICAL ASPECT**

500 g vacuum-packed in aluminum foil in 10 kg boxes.

**PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 894 (rev.0)**

Yeast count (Saccharomyces spp.) [cfu/g]	> 10 <sup>10</sup>
Other yeasts [cfu/g]	< 10 <sup>5</sup>
Molds [cfu/g]	< 10 <sup>3</sup>
Lactic acid bacteria [cfu/g]	< 10 <sup>5</sup>
Acetic acid bacteria [cfu/g]	< 10 <sup>4</sup>
Salmonella [CFU/25 g]	Absent
E. coli [CFU/25 g]	Absent

Staphylococcus aureus [CFU/g]	Absent
Coliformes totais [CFU/g]	< 10 <sup>2</sup>
Humidade [%]	< 8
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1

## STORAGE

The product, in accordance with quality standards, is stored in its vacuum-sealed package for a period of four years in a cool, dry, odorless place.

Once opened, it should be used as soon as possible.

Prolonged exposure to temperatures above 35°C and/or humidity reduce the shelf life of the product. its efficacy.

### RGSEAA: 31.00391/CR

*Product in accordance with the International Oenological Codex and Regulation (EU) 2022/68*