

# FERMLINE COOL®

## WHITE AND ROSÉ WINES | THIOL AROMAS

### MICROBIOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*, variety *cerevisiae*.
- Killer factor.
- Short lag phase.
- Moderate fermentation rate.
- Moderate nutritional requirement.

### OENOLOGICAL CHARACTERISTICS

- Sugar/alcohol production: 16.8 g per litre  
1% alcohol
- Average sulphurous production.
- Low foam production.
- Average glycerol production.

### OENOLOGICAL CONDITIONS

To enhance thiol development, we suggest fermenting at 16-18 °C and a > 100 NTU turbidity.

### FIELD OF APPLICATION

Dolmar presents FERMLINE COOL, a yeast selected for its contribution in developing thiol aromas during fermentation.

Current trend of consumption is towards fresh broad-nose wines and FERMLINE COOL brings them fruity notes such as passion fruit, citrus, grapefruit and blackcurrant. Latest knowledge in thiol aromas development shows:

- Varietal thiols are released in the first days of fermentation because of the beta lyase activity furnished by species like those in FERMLINE COOL.
- FERMLINE COOL nutrition will help in developing such compounds, since an excess of ammonium inhibits its precursors transport. Dolmar recommends handling nitrogen in a controlled way and always with specific compounds.

The presence of glutathione precursors encourages growth of compounds such as 3MH and 4 MMP.

It is important therefore to increase its concentration with products like FERMICOMPLEX G+ or SENSACION DELIGHT.

- FERMICOMPLEX MID ALL, with a density of around 1070, will help by providing amino acids selected along these thiols compounds development.

*Above information is based on our current knowledge and is provided without any guarantee or commitment on our part, since the use of the product is beyond our control. This information does not release the user from compliance with both legislation and safety measures in force.*

### DOSAGE

It is advisable to use 20 g/hl.

### PACKAGING

500 g package.

### PHYSICO-CHEMICAL PROPERTIES

Moisture [%]:	<8
Arsenic [mg/kg]:	<3
Cadmium [mg/kg]:	<1
Lead [mg/kg] :	<2
Mercury [mg/kg]:	<1
Viable yeast [CFU/g]:	≥10 <sup>10</sup>
Species of yeast other than those shown on the label [CFU/g] :	<10 <sup>5</sup>
Coliforms [CFU/g]:	<10 <sup>2</sup>
<i>Staphylococcus aureus</i> :	ABSENCE
<i>E. coli</i> :	ABSENCE
Salmonella:	ABSENCE
Lactic acid bacteria [CFU/g]:	<10 <sup>5</sup>
Acetic acid bacteria [CFU/g]:	<10 <sup>4</sup>
Moulds [CFU/g]:	<10 <sup>3</sup>

### STORAGE

Keep the product in the unopened original package, away from light, in a cool, dry and odor-free place. Temperature should be between 3 and 8 °C in case of conservation for more than 3 months. Open container or vacuum break: use the product quickly.

**FOODSTUFF:** This product meets EC 491/2009 and 606/2009 Regulations, meaning that it fulfills all the purity guarantees required for being added to foodstuff like wine.

**OENOLOGICAL CODEX:** The product is in accordance with provisions in the version in force of the INTERNATIONAL OENOLOGICAL CODEX. It also complies with safety standards and recommendations in the CODEX ALIMENTARIUS and it conforms to the European food standards for agri-food additives or aids.

**GMO-FREE:** Product is GMO-free in both its contents and origin.

**NON-IONIZATION:** It has not been subjected to any irradiation treatment.

