

## Description

*Schizosaccharomyces pombe* yeast in cream.

## Technical specifications

- Degrades malic acid through maloalcoholic fermentation in 48 to 72 hours
- Excellent glycerine production (to 15 g/l)
- Alcoholigenous power: 15,9%vol. (sugar/alcohol conversion factor: 0.59)
- Alcohol tolerance: to 14% vol.
- Low volatile acidity production
- Good fermentation strength
- Low sulphite production
- 91% reduction of gluconic acid
- 70% reduction in ochratoxin (OTA)
- Does not produce histamine
- Vitisin A producer: increased colour extraction and stabilisation of anthocyanins
- High production of polysaccharides (greater roundness)

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV

## Applications

In wines with total alcohol higher than 14 degrees of alcohol, proceed with sequential inoculation towards the 10 degrees of alcohol developed. Recommended dosage: 30 g/hl.

## Preparation mode

Follow the instructions:

- "Atecrem Yeasts General Instructions" (**Annex A**)
- "Yeasts Starter General Protocol For Partially Fermented Musts And Wines" (**Annex B/12 SPECIFIC FOR ATECREM 12H (*Schizosaccharomyces pombe*)**)
- Not suitable for second fermentation

## Packages

1 kg bottle  
5 and 10 kg can

## Shelf life and storage

Store at 2÷4°C.  
Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.

Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.