

## FLO-1



**FLO-1** is a **liquid flocculant yeast** intended for **multiplication and subsequent *bâtonnage*** in **®LEV2050** biorreactors in order to **achieve a lysate with protein contributions and polysaccharides** compensated for refining wine as regards both volume and astringent reduction. It is the first *Saccharomyces cerevisiae* yeast of a flocculant nature produced by LEV2050.

It has an important competitive advantage because it has a highly flocculant nature, therefore, **once its multiplication cycle in the bioreactor has been completed, the yeast flocculates rapidly and the supernatant can be removed.** Then, in a simple way, we can subject to **battonage and lyse a pure yeast with interesting polysaccharides and protein characteristics for refining wines.**

The **FLO-1** yeast not only presents its attractiveness for its virtue and quality in its refining, but also presents **great advantages of a profitability** nature, due to the winery being able to perform its own lysates with **significant mannan inputs at a very cost-effective price, with traceability and safety guaranteed** by the use of reactors in its multiplications and subsequent battonage in a fully controlled manner.

### Applications of the resulting lysate:

- Refining wines, **reducing astringency and bitterness** thanks to its qualitative protein properties.
- **Increase in volume and sweetness**, thanks to the polysaccharide and glucoprotic properties.

### Application:

- **During ageing** (with or without lees) of red, white and rosé wines.
- **For a final correction of wines**, with a residence time between 48 hours to 3 weeks.
- **During alcoholic fermentation** of red, white and rosé wines.

### Operation process or mode of use:

**See multiplication and subsequent battonage protocol using ®LEV2050 reactors.**

The dose of use of the resulting lysate is usually between 1/1,000 to 1/10,000 volume lysate/wine. Perform laboratory tests prior to application to adjust the dose and study stability in high protein concentration wines.

It is recommended to filter before bottling.

### Characteristics and preservation:

The **FLO-1** yeast is presented in liquid format in a 1.2 litre metal container.

Once opened, the container must be used in its entirety.

Containers must be kept in refrigeration (2-6 °C) until the time of use. Under these conditions, the viability of the culture is guaranteed for 1 month from production date.