

## Viniflora® JAZZ™

### Product Information

Version: 4 PI GLOB EN 10-18-2016

### Description

Viniflora® JAZZ™ is a strain of *Saccharomyces cerevisiae* isolated from a must of Shiraz in South Africa. The strain was selected for its capability to achieve a fast and reliable alcoholic fermentation, mainly on rosé and red wines. The technological qualities of JAZZ™ are multiples: good tolerance to alcohol, low production of sulfites, interesting aromatic profile in the direction of spicy fruitiness and good symbiosis with malolactic bacteria from Viniflora® range (e.g. NOVA, CH11), which makes it a tool for excellence.

This product is delivered as Active Dry Yeast.

### Culture composition:

*Saccharomyces cerevisiae*.

Material No: 714253  
Size 500 g  
Form: Powder

Color: Off-white to slightly brown  
Type Vacuum packed alu-foil pouch

### Storage

0 - 8 °C / 32 - 46 °F

### Shelf life

When stored according to recommendation the product has a shelf life of 24 months.

### Dosage

It is recommended to use one 500g pouch in 25 hl (660 US gallons), 20g/hl.

### Application

Recommended for red wine grape varieties:

- Merlot
- Grenache
- Cabernet Sauvignon
- Tempranillo
- Syrah/Shiraz
- Zinfandel
- Carignan
- Petite Shiraz
- Pinotage

Recommended for white wine varieties:

- Chardonnay
- Riesling
- Pinot Gris
- Sauvignon Blanc
- Pinot Blanc

**Vinflora® JAZZ™**

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**Directions for use**

1. Rehydration: add the yeast to unchlorinated tap water (chlorine kills microorganisms such as yeasts) in a ratio 1:10; water temperature has to be monitored and kept between 25 and 30°C (77-86°F); this water temperature monitoring is a critical success factor for a successful ferment. Water temperatures higher than 30°C (86°F) may kill an important part of the yeast population.
2. Activation: Add un sulphured grape must to the yeast suspension (sulphures/sulfites kill microorganisms such as yeasts) in a ratio of 1:3.  
Leave the mixture for approx. 20 minutes.
3. Acclimatization: When small bubbles are visible on the surface of the yeast/must mixture, add it to the must tank and pump over to make sure that the yeast is well suspended. If the must has a low temperature (10-15°C/50-59°F) adjust the temperature of the yeast suspension slowly to approx. 20°C/68°F before adding to the must.

**Technical Data**

## Physiological data

Parameter	Value(s)	Comment
<b>Temperature*</b>		
<i>Tolerance limits</i>	10-32°C (50-90°F)	
<i>Optimum</i>	15-30°C (59-86°F)	
<b>SO<sub>2</sub> tolerance*</b>	90 ppm at crush	
<b>Alcohol tolerance*</b>	16%	
<b>Nitrogen requirements</b>	low	Check YAN before inoculation
<b>Sugar to alcohol yield</b>	17.7 g / % vol	
<b>Glycerol yield</b>	5 - 8 g/l	standard

\* note that these inhibitory factors are antagonistic towards each other.

The individual tolerances are valid only if other conditions are favourable.

Check level of SO<sub>2</sub> produced by the yeast used for primary fermentation and be aware of level of free SO<sub>2</sub>.

**Legislation**

The product is intended for food use as an œnological product and complies with the current International Oenological Codex. Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC and with Council Regulation (EC) No 606/2009 of 10 July 2009, as amended.

The product is approved for use in organic wines (EU and NOP), a statement can be provided on demand.

**Product content**

Wine yeast products available on the market contain emulsifier used as a processing aid in production. Chr. Hansen wine yeasts products contain less than 1% sorbitane monostereate, a fatty acid from vegetable source. This emulsifier is broadly authorized in food products around the world and has a proven record of safety demonstrated by its E number (E491).

**Food Safety**

No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.

**Labeling**

No labeling required, however please consult local legislation if in doubt.

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**Trademarks**

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

**Additional Information**

Check the latest news on [www.chr-hansen.com/food-cultures-and-enzymes/wine](http://www.chr-hansen.com/food-cultures-and-enzymes/wine)

**Technical support**

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

**GMO Information**

In accordance with the legislation in the European Union\* **Viniflora® JAZZ™ does not contain GMOs and does not contain GM labeled raw materials\*\***. In accordance with European legislation on labeling of final food products\*\* we can inform that the use of **Viniflora® JAZZ™ does not trigger a GM labeling** of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About us/Policies and positions/Quality and product safety).

\* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

\*\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

**Allergen Information**

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No

\* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)  
[www.chr-hansen.com](http://www.chr-hansen.com)