



# Oenoferm® C2

Selected yeast for fermentation of deficiency media

## Product description

Oenoferm® C2 is a dry selected yeast for fermentation of fruit or starch based media.

- rapid fermentation ontake
- very good adaptation to high gravity media
- high alcohol tolerance up to 18 % vol.
- low formation of flavour components
- temperature tolerance up to 42 °C
- long durability in continuous yeast propagation

## Dosage

In batchwise application revitalise Oenoferm® C2 in 10 fold dilution of juice.

high gravity cider base	20 g/100 L
strongly diluted apple juice conc. (> 50 % Saftanteil)	30 g/100 L
deficiency media (e.g. glucose syrup plus water)	40 - 60 g/100 L
fresh yeast batch for propagation	40 g/t mash

## Storage

Vacuum sealed. Store cool and dry. Reseal open packages and use completely within 3 days.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
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