



*Improving food & health*

## Viniflora® MELODY™

### Product Information

Version: 5 PI GLOB EN 02-05-2020

### Description

Viniflora® MELODY™ is a blend of yeast strains *Saccharomyces cerevisiae*, *Torulaspota delbrueckii* and *Lachancea thermotolerans* (formerly *Kluyveromyces thermotolerans*) to be used for the inoculation of must. In addition to well mastered alcohol fermentation, MELODY™ increases the aromatic complexity of wine and brings it a round mouthfeel. This 3-in-1 blend offers a rich diversity of oenological yeast strains presenting a good symbiosis. The product is delivered as Dry Active Yeast.

### Culture composition:

*Kluyveromyces thermotolerans*, *Saccharomyces cerevisiae*, *Torulaspota delbrueckii*.

Material No:	679922	Color:	Off-white to slightly brown
Size	500 g	Type	Vacuum packed alu-foil pouch
Form:	Powder		

### Storage

0 - 8 °C / 32 - 46 °F

### Shelf life

Dried yeast stored according to recommendation will have a shelf life of 24 months.

### Dosage

It is recommended to use one 500g pouch in 20hl (530 US gallons), 25g/hl.

### Application

The blend will conduct a secure alcoholic fermentation in red and white grape juice. The culture can tolerate an alcohol level of 17 % vol. and produces very low levels of SO<sub>2</sub> and volatile acids.

Enhanced flavor benefits observed in the following white wine varieties:

- Chardonnay
- Pinot blanc
- Pinot gris
- Riesling

Enhanced flavor benefits observed in the following red wine varieties:

- Cabernet sauvignon
- Merlot
- Shiraz
- Pinot Noir

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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 20 and 25°C (68-77°F), as this culture is more sensitive to high temperature than *Saccharomyces cerevisiae*. Therefore, water temperature is a critical factor for a successful fermentation, as a water temperature higher than 25°C (77°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**

**Fermentation characteristics**

Flavors	Acidic balance	Mouth-feel	Other
Enhance fruit flavors (thiols, esters) Very low volatile phenols Very low H <sub>2</sub> S Strong 'wild ferment' effect	Very low production of acetic acid	Medium production of polysaccharides	Low production of SO <sub>2</sub> Facilitate MLF

**Physiological data**

Parameter	Value(s)	Comment
Temperature*		
Tolerance limits	10-32°C (50-90°F)	
Optimum	15-28°C (59-82°F)	
Total SO <sub>2</sub> tolerance*	30 ppm at crush	(mg/l)
Alcohol tolerance*	17.0%	
Nitrogen requirements	medium	Check YAN before inoculation
Sugar to alcohol yield	17.7 g/ % vol	standard
Glycerol yield	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 oenological 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.

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### 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.

### 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 an affiliate thereof 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.

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### GMO Information

In accordance with the below mentioned legislation of the European Union we can inform that:

Viniflora® MELODY™ is not a GM (genetically modified) food\*.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003\* on GM food and feed.

As such GM labelling is not required for Viniflora® MELODY™ or the food it is used to produce\*\*. Moreover, the product does not contain any GM labelled raw materials.

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

\*\* Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

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**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
<b>List of allergens in accordance with EU Regulation 1169/2011/EC only</b>	
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)