



QUICK GUIDE TO CHOOSING NON-SACCHAROMYCES YEAST

	BIODIVA™	FLAVIA™	GAIA™	INITIA™	LAKTIA™
Organism	<i>Torulaspota delbrueckii</i>	<i>Metschnikowia pulcherrima</i>	<i>Metschnikowia fructicola</i>	<i>Metschnikowia pulcherrima</i>	<i>Lachancea thermotolerans</i>
Main activity	Produces polysaccharides and aroma compounds (esters). Consumes some sugar to alleviate osmotic (high sugar) stress on <i>Saccharomyces</i>	Produces enzymes that cleave aroma precursors to reveal terpenes and thiols	Outcompetes VA-producing native microflora via microbial crowding	Scavenges oxygen and thereby outcompetes VA-producing native microflora	Converts glucose to lactic acid
Winemaking application	Enhances mouthfeel, fruity esters and complexity of white, rosé, and red wines. Suitable for late harvest, ice-wine, and high sugar musts where VA can be a challenge	Optimizes tropical, citrus, and floral notes of certain white and rosé wines	Protects red grapes against microbial spoilage during transportation or cold soak	Protects white and rosé juice from oxidative damage and microbial spoilage	Acidification (adds freshness and complexity)
When to add Non- <i>Saccharomyces</i>	To the tank prior to alcoholic fermentation	To the tank prior to alcoholic fermentation	Directly to grapes (to protect during transport or cold soak)	To freshly pressed juice to protect during transportation or cold settling	To the tank prior to alcoholic fermentation
When to add <i>Saccharomyces</i>	After 1.5-4 °Brix drop	24 hours after FLAVIA	Upon receipt, or end of cold soak	Once juice is racked to fermentation vessel	24-72 hours after LAKTIA
Suggested compatible <i>Saccharomyces</i> strains	Any strain that meets your winemaking goal	Strains with β-glycosidase activity (Denoted as strains that enhance varietal characters)	Any strain that meets your winemaking goal. 3001 is specifically recommended for use in Pinot noir musts that have undergone cold soak	Any strain that meets your winemaking goal	Any strain that meets your winemaking goal

1. The alcohol tolerance row indicates performance possibilities in good circumstances and conditions. Alcohol tolerance may vary as circumstances and conditions vary.

* Compatible under normal conditions, below average if high SO₂ used at crush.

2. YAN requirements refer to how much nitrogen one strain requires relative to the other strains on this chart.



1. The temperature row indicates general performance possibilities. It is not a substitute for sound winemaking. Yeast may be stressed or die if temperatures are sustained at extremes of their tolerance. Keep in mind that a yeast's ability to ferment within the given range also depends on alcohol and other antagonistic conditions.

Important Notes

This chart is only useful as a quick reference guide. For more information on selected yeast strains, please refer to the yeast section of this Handbook.