

In-Line Ready®

A revolutionary solution for the instant inoculation of yeast from Oenobrand®



Rehydrating yeast is a task of the past!

With the In-Line Ready® dual technology you can seed your yeast with a constant, fast and simple method **Thanks to a revolutionary new concept for direct inoculation of the must: In-Line Ready®**

Paradigm?

Paradigm: An intellectual or visual perception, accepted by an individual or society in general as a model of how something works. (www.businessdictionary.com)

After this brief lesson in vocabulary, let's talk a bit about science and then about revolution. But remember the definition of **paradigm** because this word is referred to early in the following discussion.

Seeding must: can this task be simplified?

The traditional way of rehydrating yeast is familiar to winemakers. Good rehydration is the basis of sound seeding and successful fermentation. Well carried out, this procedure can take from 30 minutes to several hours, depending on the quantity of yeast and the need to cool the fermentation starter in successive stages until the difference in temperature with the vat to be seeded is less than 10 °C.

However, in practice, for routine inoculation of a large number of vats, rehydration is often approximate and an error can be fatal to the vinification process. Large wineries are constantly seeking improved efficiency, so is there a way of making this task simpler? Is it possible to reduce the risk of human error since yeasting has to be carried out several times a day? It really is time to change the **paradigm!**

The end of rehydration

What if I told you that there is now no need to rehydrate all the yeast? What if I told you that **Oenobrand**[®] has developed a special production procedure for yeast? That yeast can be added directly to the must, directly into your vat with the help of a special machine ... and in record time! It would be revolutionary wouldn't it? Well, get ready to be amazed!

Up to 30 kilos of yeast can be inoculated in 30 seconds

We have this technical capability! Now all you have to do is to put our new **In-Line Ready**[®] yeasts into the feed cone of the **In-Line Ready**[®] machine, open the valve and that's it! Those who are skeptical can be assured that the science behind this technology is sound. After two years work with INRA (the French National Agricultural Research Institute) and more than 20 experimental fermentation series, the **In-Line Ready**[®] concept has been validated by large scale tests conducted in South Africa, Spain and France. This double technology has been submitted for an international patent.

Vats as large as 1,700,000 L have been inoculated with various must temperature, density and composition conditions. In every case, we achieved fermentation kinetics similar to those obtained using classic rehydration of our commercial strains. The quality of the wine and the analytical parameters are not changed by this new inoculation method.

The speed at which the **In-Line Ready**[®] yeast is added directly into the fermentation vat is also revolutionary: we have seen up to 30 kilos of yeast inoculated in 30 seconds! Setting up the **In-Line Ready**[®] machine is as straightforward as setting up a pump.

This genuine technological breakthrough in vinification means that you can inoculate with greater reproducibility and more professionalism in a fraction of the time required for traditional rehydration, without the need for hot water and with all the effectiveness of the yeast retained.

There is no doubt that the **In-Line Ready**[®] double technology is one of the most revolutionary innovations in contemporary winemaking practices.



In-Line Ready® dual technology

Saves time

Can be used on vats up to 18 meters high

Is ergonomic and sturdy

Delivers yeast reproducibility

Is easy to use and to move around

EHEDG Certified

(European Hygienic Engineering and Design Group) meeting all the standards required for the agrifood sector

Use with In-Line Ready® specially produced yeast

With In-Line Ready® discover yeast inoculation in seconds

1

Connect In-Line Ready®

2

Choose your In-Line Ready® yeast

3

Pour it in – it's ready to go!

In-Line Ready® winemaking yeast is produced under a patented system that enables its direct addition to the must. The machine used for inoculation is directly connected to the fermentation vat. The shearing force applied in the rotor-stator part has undergone in-depth development ensuring that it disperses In-Line Ready® yeast under the conditions that guarantee inoculation success, no matter what the temperature of the must or its sugar concentration.



Oenobrand[®] designs and markets winemaking products for today and tomorrow. With a permanently innovative policy it is able to provide practical, comprehensive solutions that meet the high standards of winemakers.

With complete confidence in the future of the industry and in adapting to ongoing developments, Oenobrand[®], supported by our two parent companies of international renown (DSM Food Specialties, Holland and Anchor Biotechnology, South Africa), is further extending its biotechnical products portfolio, which already includes enzymes, yeasts and products derived from yeast and bacteria.

Oenobrand[®], with a highly qualified team and wide-ranging experience, shares its competence with Silverson, a world leader in powder/liquid mixing machines, and is now offering you **In-Line Ready[®]** - double technology that will revolutionise winemaking.

SILVERSON[®]

For more than 60 years, Silverson[®] has specialized in the manufacture of quality high shear mixers for processing and manufacturing industries worldwide. World leader in the field of high shear mixing and with a customer base that includes many of the world's largest companies, Silverson[®] is in the forefront of new mixing technology.

The new In-Line Ready[®] mixer combines the Silverson philosophy of new concepts with its proven methods for supplying a simple, efficient solution. This model, the result of two years research and close cooperation with Oenobrand[®], has been designed to meet the challenge of this new generation of yeast and the demands of the industrial environment specific to wineries. Particular attention has been given to the ergonomic design to facilitate ease of use, cleaning and maintenance. This range is designed to provide rapid incorporation and rehydration of yeast under very varied conditions, including the size and height of the vats.
