THE USE OF SOME YEASTS SACCHAROMYCES TYPE OF STRAINS IN CONDITIONS OF PRODUCTION AFTER THEY WERE ISOLATED FROM THE SPONTANEOUS MICROFLORA

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SUMMARY

An important purpose of the scientific investigation in the oenological domain is the isolation of the yeasts strains that are in a viticulture area, the identification of those strains and their integration regarding the taxonomic level, testing their oenological aptitudes and the strains selection that correspond very well to the requires of a managed grape fermentation (1). The modern procedures for obtaining different types of wine in continuo’s and discontinuous systems involve the substitution of the spontaneous micro biota or its association with the selection yeasts in order to dominate and favors the start and the regularization of the fermentative process as well as the efficiency and the quality of the final product (2). The selection yeasts are recommended in current wine production, especially when the grapes production is of inferior quality and the must bisulfate, or when the grapes are excessively washed by rains and poor in yeasts cells. The biological material study was represented by a Saccharomyces oviformis strains isolated from the must that is a fermentation process, the Riesling Italian wine with 9% vol. of alcohol and 35,6g/l residual sugar. Used in the conditions of a 246,8 g/l sugar concentration of the must, the strains SOBM 16 rapidly determined the alcoholic fermentation at a temperature of 18°C of the ambient environment, phenomenon which cannot be observed in the case of natural fermentation, where there are great delays in the fermentation start. The obtained alcohol was 12,9% vol. in comparison to 11,0% vol. in case natural fermentation residual sugar having a 26g/l concentration for the selection strains and 49,3g/l in the case of natural fermentation. The period of time was almost the same, except that the natural fermentation was stopped before all sugars metabolize. In conclusion, the SOBM16 strains can be used with success by the wine producers, having all the necessary characteristics for a selection strains included in Oenological Codex.

REFERENCES