

Normal Amount of Dry Yeast Required

Normal Preparation Time:

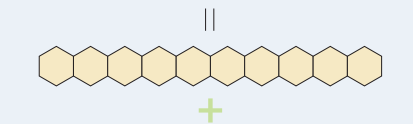
• Significant supervision

• Multiple vessels

• Time consuming

= 7 Hours for 1,000hL

Start to Finish - varies depending on yeast and inoculation protocol.



Using the BR-LEV-LC+
only 10% Dry Yeast Is required
4g/L of per liter of bioreactor volume



Culture Media = MULTILEV
88g/L of per liter of bioreactor volume



**Bioreactor Preparation Time
Less than 1 Hour**

Using the BR-LEV-LC + MULTILEV

- 90% yeast savings
- Process automation for inoculation
- High cell concentration with strong viability and vitality
- Traceability of the propagation process
- Operational simplification

**Start-to-Finish Time
16 Hours for any volume.
Second batch, 16 hours or less**

**NOTE: Depending on your desired inoculation rate, LEV Machines can propagate enough yeast to inoculate 110-500 liters of wine per liter of finished inoculate.*

Advantages of LEV2050 bioreactors

1. Rapid and safe inoculation: Automatic acclimation inside the bioreactor to the tank temperature. Maximum viability and vitality of the inoculum achieved
2. The bioreactors of LEV2050 are equipped with integrated systems for the safety of operator.
3. Yeast biomass fully prepared for rapid implantation and fermentation. Significantly shorter lag phase.

Time Savings

1. Less complex work orders: Thanks to the simplicity of the bioreactor processes, we achieve great ease in giving simple and efficient work orders.
2. Fully controlled and automated oxygen flow, temperature, and agitation to achieve maximum performance in the new generation of cells. This also implies a staff savings.
3. Reduction of human error: app that calculates how many liters of the resulting yeast biomass need to be inoculated in the fermenter tank, and how much can be used to inoculate additional tanks.

LC SERIES

These bioreactors, built and factory prepackaged, for safe production and propagation of microorganisms for fermentation (beer, wine, vinegar, etc.) and propagation of microorganisms for industrial applications.



CV SERIES

Automated production for sparkling wine, beer, vinegar, etc. with built-in propagation, fermentation, and propagation of microorganisms for industrial applications. Bioreactors, built and factory prepackaged, for safe production and propagation of microorganisms for industrial applications.



VA Filtration offers a complete line of LC and CV Series Bioreactors from LEV2050.

www.VAFiltration.com