
FERMENTATION

1. The cane juice is transferred to stainless steel vats where it ferments, upon contact with yeast, for approximately thirty hours.
2. Sugar cane naturally contains ingredients to facilitate fermentation. Yeast simply accelerates the process.
3. The liquid produced by fermentation is known as *grappe* which has an alcohol strength of 4 to 6°.

Three procedures for stimulating fermentation:

1. Direct pitching: a yeast preparation is added to the vats (0.2g per litre) before they are filled;
2. Blending: part of a vat's content is distilled and the rest is used to pitch another vat;
3. Drawings: the drawings are used to pitch a new vat.

In accordance with the directions of his or her manager, the chemist:

1. Analyses the raw material on its arrival (pH, Brix value, condition)
2. Prepares and monitors the yeast. (*The yeast is made of good bacteria which need to be taken care of. Excess heat and the development of undesirable bacteria should be avoided*)
3. Monitors fermentation indicators (temperature, action of the yeast, density of juice, etc)
4. Decides when to end fermentation, depending on the density of the juice.

Hygiene at all times: Vats must be cleaned before they are refilled

Three points to watch for:

1. Overflows of foam, which are still possible in spite of the use of sensors.
 2. The temperature of the vats, which are maintained at around 35°C either by an internal cooling system or by spraying the outer walls of the vat with water.
 3. The action of the yeast, which can be checked by taking occasional samples.
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