

# Yeasts nutrients

## Fermocel®

Biological and physical fermentation regulator

**FERMOCEL®** supplies the mineral elements and the vitamins needed for yeast development, enabling the biomass to increase by about 30%.

### ADSORBS YEAST METABOLITES

Aids in the regular fermentation process, through the physical selective adsorption of yeast metabolites, eliminating most stuck fermentation risks.

### SUPPORTS YEAST CELLS

Cellulose's active support and its effective dispersing action facilitates yeast distribution throughout the fermentation.

### REDUCES VOLATILE ACIDITY FORMATION

Improved fermentation conditions induced by the cellulose's supporting action also bring about a reduced production of volatile acidity.

#### ● DOSAGE

2 -6 lbs/1000 gallons.

#### ● DIRECTIONS FOR USE

Suspend dose in 5 parts of water and add to the must, half way through fermentation.

#### ● COMPOSITION

E 517 ammonium phosphate, E 442 diammonium phosphate, E 375 vitamin B<sub>1</sub>, E 460 cellulose. For enological use. In accordance with EC regulations. Organic components not derived from GMO.

#### ● PACKAGING

25kg bags.

## Fermoplus® Blanc Varietal

Nutrient for white juice

Effects on fermentation: white wines with strong varietal characterization must be treated in order to extract and release their aromatic substances (terpenes). **FERMOPLUS® BLANC VARIETAL** has been developed to supply the ammonia salts needed for a quick start of fermentation. Cellulose keeps the biomass homogeneously dispersed during the fermentative phase, it adsorbs fermentation inhibitors present in the must. Yeast hull mannoproteins shorten the fermentation period. Consequently, the fermentation acquires more linearity and is on average 30% faster than in wines treated with mineral nutrients only. Organoleptic properties: the addition of nutrients combined with enzymatic preparations, help ensure total release of the aroma precursors during the final fermentation stage. Main applications: white wines obtained from aromatic cultivars.

#### ● DOSAGE AND DIRECTIONS FOR USE

2 - 4 lbs/1000 gallons.

#### ● COMPOSITION

Yeast extract preparations, E 442 diammonium phosphate, potassium caseinate, enological tannin, E 460 cellulose, pectolitic enzyme, E 375 thiamine hydrochloride. For enological use. In accordance with EC regulations. Organic components not derived from GMO.

#### ● PACKAGING

5kg cardboard drums.

## Fermoplus® Premier Cru

Nutrient for the production of structured red wines

Effects on fermentation: maceration on the pomace causes a higher solubilization of anti-parasite residues from grape bloom. For this reason, the addition of **FERMOPLUS® PREMIER CRU** supplies an ideal quantity of sterols from yeast extract and cellulose. This enables completion of fermentation, even at high alcohol levels. Organoleptic properties: in prized wines destined for long-term maturation, it is essential to strengthen their structure to a maximum. The enzymes in this formulation contribute to releasing the color substance. **FERMOPLUS® PREMIER CRU** contains a pool of tannins selected to increase the aromatic complexity and flavor of the wine. Simultaneously stabilizing color. The mannoproteins derived from yeast extracts beside conferring improved structure and roundness to the wine, also perform an important stabilizing action on the color.

Main applications: production of prized red wines for long-term maturation.

#### ● DOSAGE AND DIRECTIONS FOR USE

2 - 4 lbs/1000 gallons.

#### ● COMPOSITION

Yeast extract preparations, E 442 diammonium phosphate, enological tannin, E 460 celluloses, pectolitic enzyme, E 375 thiamine hydrochloride. For enological use. In accordance with EC regulations. Product not derived from GMO.

#### ● PACKAGING

5kg cardboard drums.