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| Description | <i>Saccharomyces</i> spp yeast in cream. |
| Technical specifications | <p>Live yeasts rich in mannoproteins and glutathione.</p> <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p> |
| Applications | <p>Suitable for all wines to increase structure and body (30-60 days of permanence on the lees are sufficient). In the aging phase it prevents the formation of "off-flavors" (reduction notes), gives roundness, fullness and balanced taste. Excellent replacement for mannoproteins. In very structured red wines, it reduces amount of tannins and the fining with gelatine and albumins can be avoided. Polysaccharides that are formed by the lysis of the yeast contribute to maintaining the general stability of the wine over time.</p> <p>In white wines it has a deoxidizing effect similar to potassium caseinate. Recommended dosage: 20-100 g/hl.</p> |
| Preparation mode | It is presented in the form of a cream, it does not need to be diluted, it can be used as it is in wine. |
| Packages | <p>1 kg bottle</p> <p>5 and 10 kg can</p> |
| Shelf life and storage | <p>Store at 2-4°C.</p> <p>Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.</p> <p>Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p> |