

Description	Natural stimulator and regulator of yeast fermentation metabolism derived from lysis yeast.
Composition	Autolysate produced from <i>Saccharomyces cerevisiae</i> and <i>bayanus</i> yeasts in cream.
Technical specifications	<ul style="list-style-type: none"> ➤ It has a nourishing action, providing all the B vitamins and ergosterol that are useful and essential for yeast metabolism. ➤ Optimizes the yeast's reproductive and fermentation phase, containing the production of volatile acidity and other derivation products. ➤ Ensures maximum solubilization and bioavailability of membrane and cytoplasm-derived components. ➤ Stimulates increased ester production by the yeast. <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
Applications	<p>Recommended for optimizing the reproduction and fermentation phase of yeast. Replaces additions of ammonia salts and thiamine of synthetic origin.</p> <p>In the yeast acclimatization phase or at the start of fermentation (within the first 3 alcoholic degrees), it enables the fermentation phase to be shortened, even in stressful situations (low temperatures, high sugar content, presence of rot, etc.).</p> <p>Recommended dosage: 10 to 40 g/hl.</p>
Preparation mode	It is in liquid form, semi-skimmed, and does not need to be diluted, use as it is in must or wine.
Packages	<p>25 Kg cans</p> <p>200 kg cans</p> <p>1000 kg plastic tank.</p>
Shelf life and storage	<p>Keep in a cool place, below 18°C, dry and away from light.</p> <p>Shelf life: As indicated 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>