

Description	Biostimulator of yeast fermentation metabolism.
Composition	Yeast autolysate, amino acids and vitamins of natural origin.
Technical specifications	<ul style="list-style-type: none"> ► Yeast nutrient that improves esterification of fatty acids, keeping the cell membrane viable. ► Decreases production of ethylcarbamate, biogenic amines and mercaptans. ► Promotes better production of aromatic substances. ► Improves enzyme activity by enhancing colour extraction during maceration. <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
Applications	<p>To be added during fermentation. An analysis of the must is recommended to optimise dosage.</p> <p>Recommended dosage 5 to 40 g/hl.</p>
Preparation mode	Mix directly in the must at the time of use.
Packages	4 Kg bags and 25 Kg boxes.
Shelf life and storage	<p>Keep in a cool, dry place away from light.</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>