

Description

Natural stimulator and regulator of yeast fermentation metabolism derived from cream yeast by lysis. High-quality product with a high content of B vitamins.

Composition

Autolysate produced with a unique blend of selected *Saccharomyces cerevisiae* and *bayanus* yeasts from **our own production**.

Technical specifications

- It is nutritious, providing all the B vitamins (B1, B2, B6, B3, B5, B12, B8 (H), B9 (folic acid)) and ergosterol, which are useful and essential for yeast metabolism.
- Optimizes the yeast's reproductive and fermentation phase, containing the production of volatile acidity and other deviation products
- Ensures maximum solubilization and bioavailability of membrane and cytoplasm-derived components
- Stimulates increased ester production by the yeast

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.

Applications

Recommended for optimizing the reproduction and fermentation phase of yeast. Replaces additions of ammonia salts and thiamine of synthetic origin.

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.).

Recommended dosage: 10 to 50 g/hl.

Preparation mode

It is in a liquid, semi-creamy form and does not need to be diluted; use as it is in must or wine.

Packages

1 kg bottle
5, 10 and 25 kg can
200 and 1000 kg tank.

Shelf life and storage

Keep in a cool place, below 18°C, dry and away from light.
Shelf life: as indicated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.

Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.