

| | |
|---------------------------------|---|
| Description | Natural stimulator and regulator of yeast fermentation metabolism derived by enzymatic lysis from yeast nucleus. |
| Composition | Extract from yeast nucleus. |
| Technical specifications | <ul style="list-style-type: none"> ➤ Natural energy compound derived from yeast nucleus ➤ Optimizes the reproductive phase of the yeast ➤ Provides a high content of pantothenic acid to limit the production of volatile acidity and other diversion products ➤ Stimulates a higher 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 to optimise the yeast reproduction and fermentation phase; the short assimilation time (15-20 min after addition) makes it particularly suitable for frothing and difficult fermentation conditions. It replaces additions of ammonia salts and thiamine of synthetic origin.</p> <p>Recommended dosage: 5 to 40 g/hl</p> |
| Preparation mode | Dissolve in must or wine at a ratio of 1:10 at the time of use, or at the latest one hour before. |
| Packages | 3 kg aluminium 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> |