



# Yeast Nutrient

## **NUTRIFERM ENERGY**

### **BIOLOGICAL NUTRIENT AND FERMENTATION AID**

#### COMPOSITION

Autolyzed yeast with a high content of amino acids and survival factors, thiamine hydrochloride (vitamin B1) (0.15%)

#### GENERAL FEATURES

Appearance: light beige powder with a slight odor of yeast.

At the beginning of metabolic activity, yeast have particular nutrient requirements if unmet, put successful completion of fermentation at risk. **Nutrifer Energy** contains amino acids, organic nitrogen, micronutrients, vitamins, mineral salts and survival factors which are immediately available to meet these requirements. It is critical to add **Nutrifer Energy** during the initial phases of yeast multiplication, before the synthesis of alcohol and lack of oxygen reduce or eliminate the ability of the yeast to consume nutrients. Due to **Nutrifer Energy's** nutritional contributions, yeast growth phase is faster and stationary phase starts sooner. Its positive effects are evident when dealing with difficult conditions for yeast such as grapes with high sugar content, mold, high microbial contamination, etc.

Advantages from the use of **Nutrifer Energy** include:

- higher probability for the selected yeast to dominate fermentation
- lower production of undesired compounds (acetic acid, acetaldehyde, H<sub>2</sub>S)
- healthier yeast metabolism resulting in higher production of glycerol, polysaccharides and desirable aromas
- lower risk of stuck fermentations

#### APPLICATIONS

- Stimulates yeast metabolism and healthy fermentations in all musts and juice.
- Prevents stuck and sluggish fermentations in difficult situations such as high Brix must, moldy grapes, high microbial contaminated must and the re-fermentation of wines with high alcohol content.
- Fermentation in stressful conditions (high or low temperatures, reductive conditions, low pH, low turbidity etc.)
- Preparation of *pied de cuve*.

#### DOSAGE

- Juice: 10 – 30 g/hL ( 0.8 – 2.4 lb/1000 gal)
- Stuck or sluggish fermentation: 10 – 15 g/hL (0.8 – 1.2 lb/1000 gal). Never add nutrients directly to a stuck fermentation, add to starter culture.
- Refermentation: 10 – 20 g/hL (0.8 – 1.6 lb/1000 gal)

#### INSTRUCTIONS FOR USE

Dissolve **Nutrifer Energy** in a small amount of warm water and add to must or *pied de cuve* at yeast inoculation. Must be used separately from inorganic nitrogen (DAP) addition, and added during the initial phases of yeast growth or at preparation of the *pied de cuve*.

#### PACKAGING AND STORAGE

1 Kg - 10 Kg

Sealed package: store in a cool, dry, well-ventilated area away from light.

Opened package: carefully reseal to prevent absorption of moisture and store as indicated above. Use quickly once opened.

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009 and TTB §24.246

Product approved for winemaking by the TTB.

The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L).

The amount of autolyzed yeast used shall not exceed 3 lbs/1000 gals. (0.36 g/L) of wine or juice.

Maximum legally permitted dosage in USA: 36 g/hL

Maximum legally permitted dosage in EU: 40 g/hL

The information reported here is based on our current understanding and experiences. This information is given without obligation or guarantee, from the moment that the conditions of use are no longer under our control. The user of this product must comply with and use the appropriate safety procedures and must use the product properly and responsibly.

**ESSECO srl**

San Martino

Treccate (NO) Italy

Tel. +39-0321-790.1

Fax +39-0321-790.347

vino@enartis.it