



## Nutrients and fermentation aids

# NUTRIFERM NO STOP

Sheet Code: NutrifermNoStop/US

Revision: n° 0 May 2016

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### BIOLOGICAL ACTIVATOR SPECIFIC FOR STUCK AND SLUGGISH FERMENTATIONS

#### COMPOSITION

Preparation of yeast cell walls and thiamine hydrochloride (vitamin B1) 0.15%.

#### GENERAL FEATURES

**NUTRIFERM NO STOP** is made from yeast cell walls selected for their high content of unsaturated long-chain fatty acids, sterols, micronutrients and essential vitamins. These elements are indispensable for yeast at risk of sluggish or stuck fermentations.

The long-chain fatty acids and sterols are integrated into the cell membrane of the active yeast and improve the permeability and resistance to stress factors that accumulate during fermentation (high concentration of sugars, alcohol, high or low temperatures, pressure etc.). Supplementing the yeast with these long-chain fatty acids also limits the production of short-chain fatty acids which are toxic to yeast and negative for wine sensory characteristics (rancid, volatile acidity).

Micronutrients and vitamins help to revitalize the yeast and minimize the production of hydrogen sulfide and other compounds responsible for off-aromas.

The insoluble portion adsorbs toxic substances produced during fermentation (short-chain fatty acids), or present on the grapes (copper, toxins, plant protection etc.), and provides physical support to yeast.

**NUTRIFERM NO STOP** can also be used as the nutrient to be added at 1/3 sugar depletion in must with high initial YAN (Yeast Assimilable Nitrogen) or in situations where the winemaker prefers to separate the addition of the yeast hull derivatives from DAP at 1/3 sugar depletion.

#### APPLICATIONS

**NUTRIFERM NO STOP** promotes clean, healthy alcoholic fermentations.

#### **NUTRIFERM NO STOP:**

- Prevents stuck fermentations and increases fermentation security in difficult conditions
- Aids in restarting stuck or sluggish fermentations
- Reduces the production of short-chain fatty acids, therefore limiting the negative effects on yeast and wine aroma
- Prevents metabolic deviations that lead to the production of hydrogen sulfide and volatile acidity
- Minimizes the inhibiting effect of vineyard treatments
- Provides support to yeast and adsorbs toxic substances

#### DOSAGE

Preventive use: 20 g/hL at mid-fermentation, 30 g/hL in the last third of alcoholic fermentation.

Stuck fermentations: 40 g/hL to must/wine before incorporating yeast acclimatized to alcohol.

EU legal limit: 40 g/hL.

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INSTRUCTIONS FOR USE

Disperse **NUTRIFERM NO STOP** in a small amount of water or juice and add to must or wine.

PACKAGING AND STORAGE

1 kg

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

Opened package: carefully reseal store as indicated above.

Product approved for winemaking by the TTB.

Legal Limit: The amount of Thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L).

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

Product for enological use, as provided by:

Reg. (EC) No 606/2009

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