



# NUTRIFERM OSMOBACTI

## **NUTRIENT AND OSMOTIC PRESSURE CONTROLLER FOR MALOLACTIC FERMENTATION**

### COMPOSITION

Yeast hulls, cellulose, malic acid, bi-ammonium phosphate.

### GENERAL FEATURES

Appearance: white and light mustard colored powder, with yeast aroma.

NUTRIFERM OSMOBACTI is a new nutrient developed to help selected bacteria survive in wine under difficult conditions.

Used at the end of the rehydration phase, it improves bacterial resistance to osmotic shock and increases the rate of surviving cells at inoculation.

OSMOBACTI is rich in yeast polysaccharides, amino acids, cofactors and vitamins and increases the nutrient content of wine and helps selected bacteria strains to dominate over wild flora.

Use of OSMOBACTI results in a quicker start and a faster conclusion of malolactic fermentation.

### APPLICATIONS

Preserve bacterial viability at inoculation from excess osmotic pressure, thus resulting in a faster start to malolactic fermentation and depletion of malic acid.

### DOSAGE

50 g per 25 hL (660 ga) dose bag of bacteria.

### INSTRUCTIONS FOR USE

Once the rehydration of selected bacteria is completed, dissolve Nutriferm OsmoBacti directly in the same water suspension. Wait 2-4 hours (please note: follow the recommended timing) and then add to wine during pump-over.

### PACKAGING AND STORAGE

100 g pack

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

Opened package: carefully reseal and keep as indicated above.

Product approved for winemaking, in accordance with:  
Regulation (EC) N. 606/2009.