

YEAST NUTRIENT

NUTRIFERM PDC

Specific nutrient for *pie'd de cuve*

	<p>COMPOSITION Autolyzed yeast, thiamine thiamine hydrochloride.</p>
	<p>GENERAL CHARACTERISTICS Nutriferm PDC is a fermentation activator of entirely organic origin, created specifically for yeast nutrition during the preparation of the <i>pie'd de cuve</i>. Nutriferm PDC provides the essential elements to ensure good yeast growth and its survival in the difficult conditions of second fermentation (alcohol, pressure, lack of oxygen, low temperatures).</p> <ul style="list-style-type: none"> ▪ Organic Nitrogen: made up of the amino acids that are easier to assimilate, it stimulates the multiplication of yeast and effectively prevents the appearance of reduced aromas. ▪ Vitamin B1: (thiamine) essential for the growth and multiplication of yeast. It is also a very important factor for the final quality of the sparkling wine. The use of thiamine, in fact, reduces the production of acetaldehyde, a compound responsible for the production of unpleasant notes of oxidized and grated apple. ▪ Survival factors and trace elements: long chain, saturated and unsaturated fatty acids, sterols and other compounds contributed by the hulls increase the alcohol resistance of yeast and stimulate the fermentation metabolism. ▪ Cell walls: solid substances that support yeast and act as adsorbents of toxic substances (short-chain fatty acids) and sulfur compounds produced during fermentation.
	<p>APPLICATIONS Yeast nutrition during the preparation of the <i>pie'd de cuve</i>. The use of Nutriferm PDC in the <i>pie'd de cuve</i> is complementary to the subsequent use of Nutriferm Tirage in the second fermentation.</p>
	<p>DOSAGE 15-20 g/hL (1.3-1.7 lb/1,000 gal) for <i>pie'd de cuve</i> 20-30 g/hL (1.7-2.4 lb/1,000 gal) for <i>pie'd de cuve</i> in the most critical situations</p> <p>Maximum legal dose in the EU: 40g/hL Maximum legal dose in the USA: 40 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm PDC in wine or water at a ratio of 1 to 10 mixing well to avoid lumps. Add to the <i>pie'd de cuve</i> and homogenize well.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1kg</p> <p>Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with: Codex Oenologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (UE) 2019/934</p> <p>Product approved for winemaking by the TTB. The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L). Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.