

YEAST NUTRIENT

NUTRIFERM PDC AROM

Specific nutrient for *pied de cuve*

	<p>COMPOSITION Autolyzed yeast, thiamine hydrochloride.</p>
	<p>GENERAL CHARACTERISTICS Nutriferm PDC Arom is a fermentation activator of entirely organic origin, rich in amino acids that yeast can use as precursors in the synthesis of aromatic compounds. When used in the preparation of the <i>pied de cuve</i>, it stimulates the production of secondary aromas during the second fermentation. As a result, the aroma of the sparkling wine will be more intensely fruity and complex. In addition, Nutriferm PDC Arom provides the essential elements to ensure good yeast growth and survival in the difficult conditions of second fermentation (alcohol, pressure, lack of oxygen, low temperatures):</p> <ul style="list-style-type: none"> ▪ Organic Nitrogen: stimulates yeast growth and prevents the appearance of reduced aroma. ▪ Vitamin B1: (thiamine) essential for yeast growth and multiplication. It is also a very important factor for the final quality of sparkling wine. In fact, the use of thiamine reduces the production of acetaldehyde, a compound responsible for the appearance of unpleasant aromas of oxidized and grated apple. ▪ Sterols and unsaturated fatty acids: they increase the resistance of yeast to alcohol, thus helping to prevent sluggish or stuck fermentations. ▪ Cell walls: solid substances that support yeast and act as adsorbents of toxic substances (short-chain fatty acids) produced during fermentation.
	<p>APPLICATIONS It stimulates the growth of the yeast during the preparation phase of the <i>pied de cuve</i> and the production of fermentative aromas during second fermentation.</p>
	<p>DOSAGE 1 kg of Nutriferm PDC Arom per kg of yeast used for the preparation of the <i>pied de cuve</i>. Maximum legal dose in the EU: 40 g/hL. Maximum legal dose in the USA: 40 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm PDC Arom in wine or water in a ratio of 1 to 10 mixing well to avoid lumps. Add to the <i>pied de cuve</i> and homogenize well.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 10 kg 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 Product approved for winemaking, in accordance with: Reg. (UE) 2019/934 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.