Inspiring innovation.

TECHNICAL DATA SHEET

YEAST NUTRIENT

NUTRIFERM TIRAGE

Complex nutrient for second fermentation

COMPOSITION

Ammonium phosphate, autolyzed yeast rich in phospholipids and sterols.

GENERAL CHARACTERISTICS

NUTRIFERM TIRAGE is a yeast nutrient specific for second fermentation of sparkling wine. To ensure a successful second fermentation, Nutriferm Tirage provides a number of essential elements for yeast under difficult conditions:

- Inorganic nitrogen: as ammonium phosphate, the most easily assimilable form of nitrogen for yeast, and safe for the final quality of the sparkling wine (no formation of sulfur compounds).
- Sterols and unsaturated fatty acids: released from yeast cell walls, they are used by yeast to keep the cell membrane intact and consequently maintain efficient sugar transport systems until fermentation is completed.
- Vitamins and microelements: essential for good fermentation metabolism and to avoid the formation of damaging compounds for final wine quality.
- Cell walls: solid substances that support yeast and act as adsorbents of toxic substances (short-chain fatty acids) produced during fermentation.

All of these elements make Nutriferm Tirage stimulate a rapid, complete and quality second fermentation.

APPLICATIONS

Nutrition of the yeast during the secondary fermentation. It provides the essential elements for the survival of the yeast in the difficult conditions of secondary fermentation.

DOSAGE

5-20 g/hL (0.4-1.7 lb/1,000gal) in base wine.
Maximum legal dose in the EU: 60 g/hL
Maximum legal dose in the USA: 192 g/hL (16 lbs./1,000 gal.)

INSTRUCTIONS FOR USE

Dissolve Nutriferm Tirage in wine or water at a ratio of 1 to 10 mixing well to avoid lumps. Add homogeneously to base wine before adding the *pied de cuve* and homogenize well.

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.

COMPLIANCE

The product is in compliance with:
Codex Œnologique International

Product approved for winemaking, in accordance with:
Reg. (UE) 2019/934

Product approved for winemaking by the TTB.
Diammonium phosphate used shall not exceed 8 lb/1000 gal (96 g/hL).
The total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroyglutamic acid per gram of yeast).

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