










**FERMENTATION AID**

**CELFERM**

	<p><b>COMPOSITION</b> Homogenous and highly purified blend of cellulose fibers.</p>
	<p><b>GENERAL CHARACTERISTICS</b> The particular chemical and physical proprieties of Celferm provide it with the ability to promote clean, healthy fermentations by detoxifying sluggish and stuck fermentations, providing solids to promote yeast growth in very clean juice and removing excess copper and sulfur.  In sluggish and stuck fermentations, Celferm removes medium chain fatty acids (particularly C8 and C10) and their esters which are responsible for inhibiting yeast growth. In must and juice Celferm can assist in the removal of excess elemental sulfur thus reducing the formation of sulfide aromas during fermentation. Celferm can also assist in the removal of excess copper from wine.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Before or during fermentation</li> <li>▪ Treating stuck fermentations before restarting</li> </ul>
	<p><b>DOSAGE</b> From 10g/hL during fermentation to 20 g/hL in case of stuck fermentation</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve 1 part of Celferm into 5 parts of water. Mix thoroughly and add while mixing preferably using a dosing pump or Venturi tube.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 20 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> Product approved for winemaking by the TTB. Legal Limit: N/A</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.*