








YEAST NUTRIENT

NUTRIFERM AROM

Nutrient and biological fermentation regulator for the enhancement of fermentative aromas.

	<p>COMPOSITION Autolyzed yeast with an elevated content of free amino acids and survival factors, thiamine hydrochloride (vitamin B1) (0.15%).</p>
	<p>GENERAL CHARACTERISTICS Free amino acids are the most important precursors yeast use to synthesize substances such as higher alcohols, esters and aldehydes that make positive contributions to the aroma of wine. Therefore, enrichment of juice and must with free amino acids adds to the pool of potential precursors and increases aromatic intensity and complexity. Nutriferm Arom is a preparation made from autolyzed yeast rich in free amino acids and survival factors (sterols and long-chain unsaturated fatty acids) which help yeast viability and ensure successful fermentations. The amino acids supplied with Nutriferm Arom complete the amino acid profile of must and represent an additional source of aromatic precursors that yeast carries inside, stores and uses in numerous metabolic pathways including those that lead to the formation of aromatically active molecules. When Nutriferm Arom is combined with the use of yeast strains possessing the metabolic pathways necessary to transform these amino acids into aromatic substances, wines with rich intense and complex aromas are obtained. Nutriferm Arom also prevents the formation of sulfide compounds made under conditions of nitrogen deficiency.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> • Enhance secondary aromas • Enhance aromatic intensity and complexity in wines produced from grapes with high yield/acre • Highly aromatic white, rosé and red wines • Increase aromatic quality of pressed or second program wines
	<p>DOSAGE 20 - 30 g/hL (1.7 - 2.4 lb/1,000 gal)</p> <p>Maximum legally permitted dosage in UE: 40 g/hL Maximum legally permitted dosage in USA: 40 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm Arom Plus in a small amount of warm water or must (1:5). Add solution to must at yeast inoculation or to the <i>pie de cuve</i>. Nutriferm Arom provides nitrogen in amino-acidic form. To facilitate its consumption by yeast, it must be used in the first fermentation phases or in the preparation of the <i>pie de cuve</i>.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1kg, 10kg</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 CEnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (UE) 2019/934</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.

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).

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.
