



# NUTRIFERM AROM

## **BIOLOGICAL NUTRIENT AND FERMENTATION AID**

### COMPOSITION

Autolyzed yeast with a high content of amino acids and survival factors, thiamine hydrochloride (vitamin B1) (0.15%).

### GENERAL CHARACTERISTICS

Appearance: light beige powder with a slight odor of yeast.

Free amino acids are the most important precursors yeast use to synthesize substances such as higher alcohols, esters, and aldehydes that contribute positively to wine aroma. Therefore, enrichment of juice 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 yeasts rich in free amino acids and survival factors (sterols and long-chain unsaturated fatty acids) which help yeast viability and ensure successful fermentations.

**Nutriferm Arom** complements the amino acid profile of juice and supplements aromatic precursors used by yeast in the early phase of fermentation to make aromatically active compounds. If **Nutriferm Arom** is used in conjunction with yeast strains which possess the ability to transform these amino acids into aromatic compounds (**Enartis Ferm Aroma White, ES 123, ES 181, TOP Essence, Red Fruit, ES 401, ES 488**), the resulting wines are aromatically rich, intense and complex.

**Nutriferm Arom** also prevents the formation of sulfide compounds, made under conditions of nitrogen deficiency.

### APPLICATION

**Nutriferm Arom** is added at yeast inoculation when the objective is to maximize the production of fermentation esters. It is effective even in the presence of stress conditions such as high Brix, highly clarified must, high pressure, high or very low temperature, etc.

### DOSAGE

30 g/hL (2.4 lb/1000 gal) added at yeast inoculation.

In case of low YAN (less than 150 mg/L), supplement with DAP.

### INSTRUCTIONS FOR USE

Dissolve **Nutriferm Arom** in a 10 times its weight of warm water or must. Add the solution to juice at yeast inoculation.

### PACKAGING AND STORAGE CONDITIONS

1 Kg

10 Kg

Sealed package: store in a cool, dry, well-ventilated area away from light.

Opened package: carefully reseal to prevent absorption of moisture and store as indicated above. Use quickly once opened.

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009 and TTB §24.246

Product approved for winemaking by the TTB.

The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L). The amount of autolyzed yeast used shall not exceed 3 lbs/1000 gals. (0.36 g/L) of wine or juice.

Maximum legally permitted dosage in USA: 36 g/hL

Maximum legally permitted dosage in EU: 40 g/hL