







YEAST NUTRIENT

NUTRIFERM AROM PLUS

Nutrient and biological fermentation regulator.

	<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.</p> <p>Nutriferom Arom Plus is a nutrient produced from yeast that undergo enzymatic lysis followed by physical separation and concentration of free amino acids.</p> <p>Nutriferom Arom Plus complements the amino acid profile of juice and supplements aromatic precursors used by yeast in the early phase of fermentation to make aromatic compounds.</p> <p>Nutriferom Arom Plus also provides survival factors (sterols and long-chain unsaturated fatty acids) which help with yeast viability thus ensuring successful fermentations.</p> <p>The unique production process used to produce Nutriferom Arom Plus eliminates yeast by-products responsible of bitterness and dryness. By consequence, Nutriferom Arom Plus enhances sweet perception.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> • Enhance secondary aromas in neutral varieties • Enhance aromatic intensity and complexity in wines produced from grapes with high yield/acre • Produce highly aromatic wines • Increase aromatic quality of pressed or second program wines <p>MAXIMIZING QUALITY To maximize the production of fermentation esters, Nutriferom Arom Plus should be used in combination with yeast strains genetically equipped to produce aromatic compounds which are from amino acids: EnartisFerm Aroma White, EnartisFerm ES181, EnartisFerm Top Essence and EnartisFerm Red Fruit.</p>
	<p>DOSAGE 15 - 30 g/hL (1.3 - 2.4 lb/1000 gal) at yeast inoculation. In the case of low YAN (less than 150 mg/L), supplement with DAP 24 hours after inoculation.</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferom Arom Plus in a small amount of warm water or must. Add solution to juice or must at yeast inoculation.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg – 10kg</p> <p>Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above.</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.



COMPLIANCE

Product approved for winemaking, in accordance with:
Reg. (CE) N.606/2009
Reg. (UE) 2019/934 (applied from 7 December 2019)

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

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