



NUTRIFERM CONTROL

DETOXIFYING AGENT

COMPOSITION

Detoxifying agent made with yeast cell walls.

GENERAL FEATURES

Appearance: light brown coloured powder, with a typical odour of yeast.

When used during the alcoholic fermentation, NUTRIFERM CONTROL prevents the appearance of the reductive character and acts like a detoxifying agent, removing substances that can slow yeast metabolism down.

APPLICATIONS

During fermentation: NUTRIFERM CONTROL absorbs medium-chain fatty-acids and residual pesticides; physically supports yeast cells; prevents sluggish and stuck fermentation; reduces the risks of formation of sulphur compounds; assures a better aromatic cleanliness.

In case of sluggish and stuck fermentation: it acts like a detoxifying agent and helps the restart of fermentation.

DOSAGE

20-40 g/100L (1.7-3.3 lb/1000 gal) in fermentation and in case of stuck fermentation

5-20 g/100L (0.04-1.7 lb/1000 gal) during the second fermentation of sparkling wine

Maximum dosage allowed in the EU: 40 g/100L (3.3. lb/1000 gal)

INSTRUCTIONS FOR USE

Rehydrate NUTRIFERM CONTROL in water in the ratio of 1 to 10; wait 15-30 minutes then add uniformly to the must or wine to be treated.

PACKAGING AND STORAGE

1 kg and 25 kg bag

Sealed package: keep the product in a fresh, dry, well ventilated place.

Opened package: carefully reseal the package and keep as above indicated.

Product approved for winemaking, in accordance with:

Reg (CE) N. 606/2009