

YEAST NUTRIENT

NUTRIFERM OSMOBACTI

Nutrient and osmotic pressure controller for malolactic fermentation

	<p>COMPOSITION Autolyzed yeast, cellulose. L-malic acid, bi-ammonium phosphate.</p>
	<p>GENERAL CHARACTERISTICS Nutriferm Osmobacti is a new fermentation activator, designed to prepare the bacteria to survive the difficult conditions of malolactic fermentation in wine. Used at the end of rehydration of the bacteria, it improves the resistance to osmotic shock and increases the survival rate at the time of inoculation into the wine. The particularly rich composition in parietal polysaccharides, amino acids, cofactors and vitamins, increases the availability of nutrients and allows the selected bacterium to dominate the indigenous flora. Nutriferm Osmobacti accelerates the start and ensures a successful completion of fermentation.</p>
	<p>APPLICATIONS Improve the survival rate of the selected bacterium at inoculation into the wine and promote rapid and complete malolactic fermentation.</p>
	<p>DOSAGE 50 g per 25 hL of wine</p>
	<p>INSTRUCTIONS FOR USE Once the rehydration of selected bacteria is completed, dissolve Nutriferm Osmobacti directly in the same water suspension. Wait 2-4 hours (please note: follow the recommended timing) and then add the full volume to wine during pump-over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 100 g Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above. Use within six months.</p>
	<p>COMPLIANCE The product is in compliance with: Codex Œnologique International Product approved for winemaking, in accordance with: Reg. (UE) 2019/934 Product approved for winemaking by the TTB.</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.