

YEAST NUTRIENT

NUTRIFERM SPECIAL

Fermentation activator and fermentation regulator.

	<p>COMPOSITION Ammonium phosphate, inactivated yeast, thiamine (0.1%).</p>
	<p>GENERAL CHARACTERISTICS Nutriferm Special adds the elements and nutrients necessary for correct fermentation metabolism to must, allowing the selected yeast express the physiological characteristics for which it has been chosen. The use of Nutriferm Special is particularly recommended in musts that have been over clarified, a condition that often results in poor or incomplete fermentation, which may be accompanied by increases in volatile acidity. In these situations, the contribution from inactivated yeast is two-fold: it supports fermenting yeast and contributes long chain unsaturated fatty acids (C18, C20) essential to regulate the permeability of cell membranes.</p> <p>Nutrifer Special is also for the treatment of stuck fermentation as the nitrogen it contains stimulates yeast metabolism while the cell walls present in the autolysate adsorb medium chain fatty acids (especially C8, C10) and their esters, compounds toxic to yeast and responsible for fermentation defects.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of very "clean" juice (turbidity < 100 NTU) which can easily become sluggish or stuck. ▪ Treatment of stuck fermentations. ▪ Stimulate yeast growth in all juice and must – red, white and rosé. ▪ As an activator at yeast inoculation to stimulate multiplication and dominance of the selected yeast.
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ 30 - 40 g/hL (2.4-3.4 lb/1,000 gal) in fermentation ▪ 50 g/hL (4.2 lb/1,000 gal) in case of stuck fermentations <p>10 g/hL of Nutriferm Special supplies 16 mg/L of YAN and 10 mg/hL of thiamine. Maximum legal dose in the EU: 60 g/hL Maximum legal dose in the USA: 60 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm Special in a small amount of water or must and wait 15 - 20 minutes. Add to the must to be fermented when the yeast is inoculated. Homogenize in the mass by pump-over. In the case of stuck fermentation, carefully introduce the product by prolonged pumping over.</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 Oenologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (UE) 2019/934</p> <p>Product approved for winemaking by the TTB. The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L).</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.