








YEAST NUTRIENT

NUTRIFERM START

Fermentation activator and regulator.

	<p>COMPOSITION Di-ammonium phosphate, cellulose, thiamine hydrochloride (vitamin B1) (0.15%).</p>
	<p>GENERAL CHARACTERISTICS Nutriferm Start is a modern fermentation activator designed to promote a quick start of alcoholic fermentation. The use of Nutriferm Start at inoculation and in the early stages of fermentation creates an optimal growth environment for selected EnartisFerm yeasts so that the multiplication process and the subsequent fermentation phase take place regularly. In fact, Nutriferm Start enriches must with all the elements and nutrients necessary to promote yeast propagation and metabolism along with facilitating a rapid start to the fermentation process. Therefore, its use allows yeast to express their oenological characteristics avoiding the biosynthesis of undesirable compounds. Moreover, the cellulose present works as a support for yeast and acts as a detoxifier, adsorbing medium chain fatty acids (especially C8, C10) and their esters. This characteristic is particularly effective in solving situations of sluggish fermentations that can easily evolve into fermentation arrest. Nutriferm Start does not modify primary aromas of wine and its particular composition limits the synthesis by the yeast of compounds responsible for of reductive notes.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Stimulate yeast growth in the very first phase of fermentation ▪ Particularly indicated as a fermentation aid to be used in the inoculation of white and rosé must. ▪ Preparation of <i>pied de cuve</i>
	<p>DOSAGE 20 - 35 g/hL (1.7-2.9 lb/1,000 gal)</p> <p>Maximum legally permitted dosage in UE: 40 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm Start in a small amount of water. Add solution to must at yeast inoculation taking care to homogenize properly in the mass through a pump over. In the case of stuck fermentations, carefully add the product by prolonged pumping over.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 10 kg</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>

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.