



NUTRIFERM AROM PLUS

NUTRIENT AND BIOLOGICAL FERMENTATION REGULATOR

COMPOSITION

Autolyzed yeast with an elevated content of free amino acids and survival factors, thiamine hydrochloride (vitamin B1) (0.15%)

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.

Nutrifer Arom Plus is a nutrient produced from yeast that undergo enzymatic lysis followed by physical separation and concentration of free amino acids.

Nutrifer 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.

Nutrifer Arom Plus also provides survival factors (sterols and long-chain unsaturated fatty acids) which help with yeast viability thus ensuring successful fermentations.

The unique production process used to produce **Nutrifer Arom Plus** eliminates yeast by-products responsible of bitterness and dryness. By consequence, **Nutrifer Arom Plus** enhances sweet perception.

APPLICATION

- 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

MAXIMIZING QUALITY

To maximize the production of fermentation esters, **Nutrifer Arom Plus** should be used in combination with yeast strains genetically equipped to produce aromatic compounds which are from amino acids: Enartis Ferm Aroma White, ES 181, Top Essence and Enartis Ferm Red Fruit.

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.

INSTRUCTIONS FOR USE

Dissolve **Nutrifer Arom Plus** in a small amount of warm water or must. Add solution to juice or must at yeast inoculation.

PACKAGING AND STORAGE CONDITIONS

1 kg – 10 kg

Sealed package: store in a cool, dry, well-ventilated area away from light.

Opened package: carefully reseal to prevent absorption of moisture and store as indicated above. Use quickly once opened.

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009 and TTB §24.246

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

The information reported here is based on our current understanding and experiences. This information is given without obligation or guarantee, from the moment that the conditions of use are no longer under our control. The user of this product must comply with and use the appropriate safety procedures and must use the product properly and responsibly.