







**YEAST NUTRIENT**

# NUTRIFERM ULTRA



Nutrient and biological fermentation aid for regular and healthy fermentation.

	<p><b>COMPOSITION</b> Autolyzed yeast, thiamine hydrochloride (vitamin B1) (0.2%).</p>
	<p><b>GENERAL CHARACTERISTICS</b> Nutriferm Ultra is a nutrient developed with the objective of promoting regular fermentation and the production of quality wine with any strain of yeast and under any fermentation conditions chosen by the winemaker. Nutriferm Ultra provides</p> <ul style="list-style-type: none"> <li>▪ a high quantity of easily assimilable amino acids, used by yeast in the synthesis of proteins needed for the generation of new cells and the maintenance of a good fermentation metabolism.</li> <li>▪ Sterols and unsaturated fatty acids, necessary for yeast survival and resistance to alcohol.</li> <li>▪ Vitamins and mineral salts, enzymatic cofactors that ensure the regular functioning of all metabolic activities of the yeast.</li> </ul> <p>Due to its composition, Nutriferm Ultra is the nutrient best suited to enhance the varietal characteristics of grapes, as it promotes the dominance of the selected yeast and minimizes stress conditions that would otherwise lead to the appearance of organoleptic deviations. The positive effects of Nutriferm Ultra are particularly evident when there are difficult fermentation conditions such as high sugar content, very high or very low temperatures, presence of fermentation inhibitors, etc.</p> <p>Nutriferm Ultra is micro-granulated. Granulation reduces the irritating dust for the operator and facilitates product solubilization. Therefore, Nutriferm Ultra is designated as an Easytech product, a title that distinguishes EnartisFerm yeasts that can be used for direct inoculation and yeast nutrients Nutriferm that are easy to disperse due to their physical form.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Fermentation in stressful conditions: very low or very high temperatures, reductive conditions, juice with high sugar content, low turbidity, low pH etc.</li> <li>▪ Musts lacking in nutrients.</li> <li>▪ Privilege the expression of the varietal character of the grape.</li> <li>▪ EasyTech direct inoculation yeast nutrition.</li> </ul>
	<p><b>DOSAGE</b> 10-30 g/hL (0.8-2.4 lb/1,000 gal)</p> <p>Maximum legal dose in the EU: 40 g/hL</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve Nutriferm Ultra in a small amount of water or must (1:10) and add to juice or must at yeast inoculation. Homogenize by pumping over. Alternatively, add Nutriferm Ultra directly to juice or must, wait 5-10 minutes then homogenize by pumping over. Nutriferm Ultra provides nitrogen in amino acid form. To facilitate its consumption by yeast, it must be used in the early stages of fermentation or in the preparation of the <i>pie de cuve</i>.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg, 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>

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.



#### COMPLIANCE

The product is in compliance with:  
Codex Cœnologique International

Product approved for winemaking, in accordance with:  
Reg. (UE) 2019/934

Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.

Legal Limit: The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L).

When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.

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