## **NUTRIFERM AROM PLUS**

## THE EASY-TO-USE, HARD-TO-STOP-USING ORGANIC NUTRIENT

100% pure organic nutrient made from autolyzed yeast rich in amino acids, survival factors, and thiamine for enhancing wine aromatic profile.

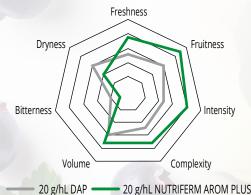
## **BENEFITS**

- Aromatic Expression: Amino acids are the most important precursors that yeast use to synthesize aromatic compounds such as high alcohols, esters, and aldehydes that make positive contributions to wine sensory profile.
- Regular Fermentation Kinetics: Provides survival factors such as sterols and long-chain unsaturated fatty acids which help with yeast viability.
- Versatile: Use during yeast acclimation to facilitate their adjustment and optimize the fermentation process from the beginning to ensure amino acid absorption and increase the pool of potential aromatic precursors.
- **Easytech:** Its innovative composition in micro-granulated form facilitates product solubilization and, most importantly, SAVES TIME!

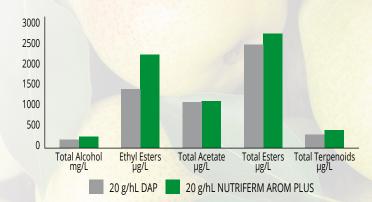


Left: Standard Organic Nutrient; Right: NUTRIFERM AROM PLUS





Tasting comparison on white wine.



Analysis on gas chromatograph at the end of fermentation. The wine fermented with NUTRIFERM AROM PLUS has higher levels of aromatic compounds.



NUTRIFERM AROM PLUS is a CERM (Centre of Excellence for Research in Microbiology) validated product. CERM is a program dedicated to excellence in innovation, research and development of biotechnology products.

