

BIOAROM

Yeast bioproduct with high protective power (5,3%),
for aroma preservation in white and rosé wines

SPECIFICATIONS

BIOAROM® is the result of research on protection phenomena concerning oxidation during lees maturation (LAVIGNE et al, 2000). Yeast plays an important role in the biosynthesis and release of antioxidant compounds, such as amino acids and sulfurous peptides including glutathione.

Thanks to its unique reducing metabolite composition, BIOAROM® is able to:

- Allow the yeast to assimilate these glutathione precursors (cysteine, N-acetyl cysteine) during AF, and thus synthesize more of this tripeptide.
- Allow the acquired aromatic potential of the wines which have been elaborated to gain a higher protection from oxidation.

Due to its double composition, BIOAROM® enables the aromatic potential of the wine to be efficiently protected and to significantly delay the appearance of oxidised notes.

OENOLOGICAL APPLICATIONS

- To be used during vinification.
- During alcoholic fermentation (AF), the yeast will assimilate the metabolites provided by BIOAROM®, and will rapidly release them at the end of AF if it has not undergone any nutritional stress. The quality and aromatic intensity of the wine will thus be retained until it is consumed.

EXPERIMENTAL RESULTS

Figure 1 : Comparison of BIOAROM®'s protective power and that of three other commercial products.

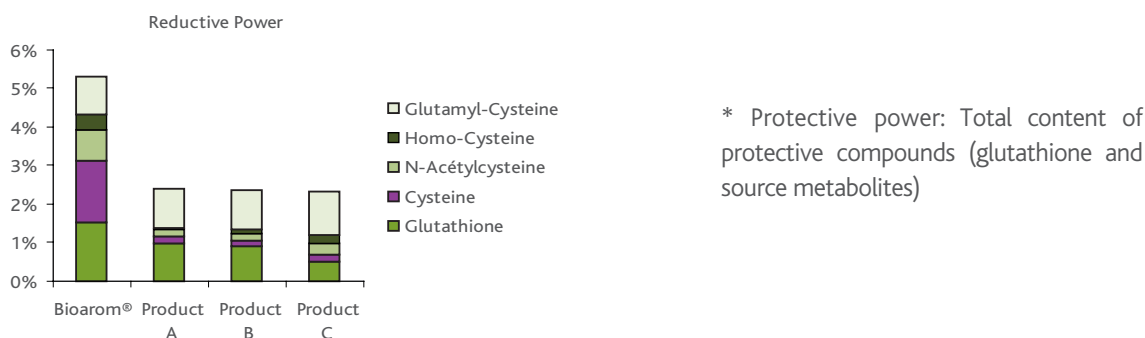
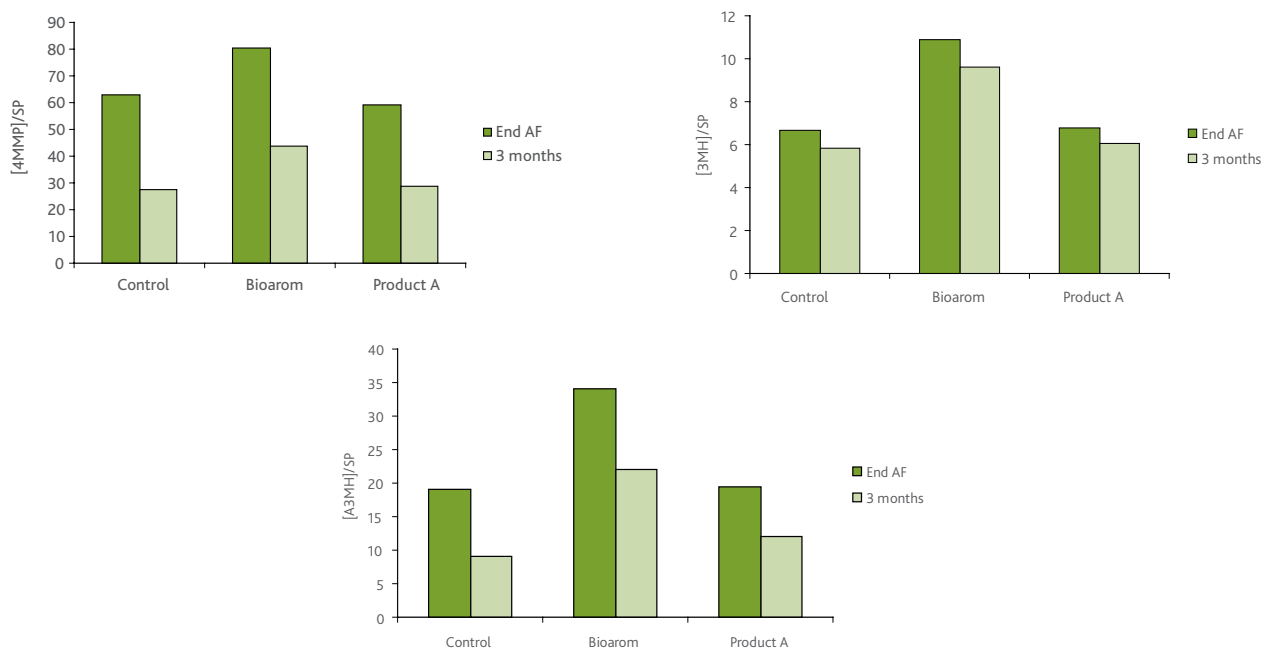


Figure 2 : Volatile thiol concentration at the end of AF and after 3 months maturation, for 3 comparative modalities. White sauvignon must.



PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- To obtain optimal aroma protection, it is advisable to protect the must against oxidation during the prefermentative phases, to choose an adapted yeast strain, and to correctly protect and nourish the yeast.

DOSAGE

- 30 g/hL.
- Maximum legal dosage in Europe: 40 g/hL.

IMPLEMENTATION

Incorporate **BIOAROM®** during the last third of alcoholic fermentation, directly into the tank.

STORAGE

In original, sealed packaging, use within the specified use-by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

1kg bag - 10 kg box.

