Inspiring innovation.

TECHNICAL DATA SHEET

YEAST NUTRIENT

NUTRIFERM CONTROL

Detoxifying agent

COMPOSITION
Inactivated yeast.

GENERAL CHARACTERISTICS
Nutriferm Control adsorbs substances present on grapes or produced during fermentation that may slow the metabolic activity of yeast or cause abnormal odors.

APPLICATIONS
During first and second fermentation: Nutriferm Control absorbs medium-chain fatty-acids and residual pesticides, physically supports yeast cells, prevents sluggish and stuck fermentations, reduces the risk of sulfur compound formation and assures aromatic cleanliness.
In the case of stuck fermentation: Nutriferm Control acts as a detoxifying agent and helps restart the fermentation.

DOSAGE
20-40 g/100L (1.7-3.3 lb/1000 gal) in fermentation and in case of stuck fermentation
5-20 g/100L (0.04-1.7 lb/1000 gal) during the second fermentation of sparkling wine

INSTRUCTIONS FOR USE
Dissolve Nutriferm Control in water at a ratio of 1 to 10; wait 15-30 minutes then add uniformly to the must or wine to be treated.

PACKAGING AND STORAGE CONDITIONS
1 kg, 25 kg

Sealed package: store in a cool, dry and well-ventilated place.
Opened package: carefully reseal and store as indicated above.

COMPLIANCE
The product is in compliance with:
Codex Œnologique International

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

Product approved for winemaking by the TTB.
When used within the recommended dose rates, this product does not exceed the legal limit set forth by the TTB. Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroyglutamic acid per gram of yeast).

Esseco s.r.l. – Enartis Division
Via San Cassiano 99
28069 San Martino, Trecate NO, Italia
Tel. +39 0321 790 300 | Fax +39 0321 790 347
vino@enartis.it

www.enartis.com

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