








YEAST NUTRIENT

NUTRIFERM ML

Specific nutrient for lactic bacteria

	<p>COMPOSITION Autolyzed yeast, cellulose.</p>
	<p>GENERAL CHARACTERISTICS Nutriferm ML is a new biological fermentation activator designed to optimize malolactic fermentation. Nutriferm ML contains autolyzed yeast rich in amino acids, polysaccharides and wall polypeptides which are important for wines that have a low nitrogen content (very ripe grapes) or have not been aged on lees. By increasing the availability of nutrients in wine, Nutriferm ML radically improves the survival of bacterial cells at inoculation and speeds their multiplication. Cellulose supports bacterial cells and adsorbs compounds that are toxic to the bacteria. The combined and synergistic effect of all these components, in addition to promoting the dominance of the inoculated strain, significantly reduces the duration of malolactic fermentation.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> • Lactic bacteria nutrition • Promote malolactic fermentation, even in difficult wines. • Reduce fermentation duration.
	<p>DOSAGE 20 – 30 g/hL (1.7-2.4 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm ML in a small amount of water or wine (1:5). Add to wine homogeneously before inoculating lactic bacteria.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with: Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (UE) 2019/934</p> <p>Product approved for winemaking by the TTB.</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.