







YEAST NUTRIENT

NUTRIFERM AROM PLUS



Nutrient and biological fermentation regulator.

	<p>COMPOSITION Autolyzed yeast with an elevated content of free amino acids and survival factors, thiamine hydrochloride (vitamin B1) (0.15%).</p>
	<p>GENERAL CHARACTERISTICS Free amino acids are the most important precursors yeast use to synthesize substances such as higher alcohols, esters, and aldehydes that make positive contributions to the aroma of wine. Therefore, enrichment of juice and must with free amino acids adds to the pool of potential precursors and increases aromatic intensity and complexity.</p> <p>Nutriferom Arom Plus is a nutrient produced from yeast that undergo enzymatic lysis followed by physical separation and concentration of free amino acids.</p> <p>Nutriferom Arom Plus complements the amino acid profile of juice and supplements aromatic precursors used by yeast in the early phases of fermentation to make aromatic compounds.</p> <p>Nutriferom Arom Plus also provides survival factors (sterols and long-chain unsaturated fatty acids) which help with yeast viability, thus ensuring successful fermentations.</p> <p>The unique production process used to produce Nutriferom Arom Plus eliminates yeast by-products responsible for bitterness and dryness. By consequence, Nutriferom Arom Plus enhances the sweetness perception.</p> <p>Nutriferom Arom Plus is micro-granulated. Granulation reduces dust that can irritate cellar staff and facilitates product solubilization. Therefore, Nutriferom Arom Plus is designated as an Easytech product, a title that distinguishes Nutriferom yeast nutrients that are easy to disperse due to their physical form and EnartisFerm yeast that can be used for direct inoculation.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Enhance secondary aromas in neutral varieties ▪ Enhance aromatic intensity and complexity in wines produced from grapes with high yield per acre ▪ Produce highly aromatic wines ▪ Increase aromatic quality of pressed or second program wines
	<p>DOSAGE 15 - 30 g/hL (1.3 - 2.4 lb/1000 gal) at yeast inoculation.</p> <p>In the case of low YAN (less than 150 mg/L), supplement with DAP 24 hours after inoculation.</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferom Arom Plus in a small amount of water or must (1:10) and add to juice or must at yeast inoculation. Homogenize by pumping over.</p> <p>Alternatively, add Nutriferom Arom Plus directly to juice or must, wait 5-10 minutes then homogenize by pumping over.</p> <p>Nutriferom Arom Plus 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'd de cuve</i>.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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

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.

The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L). The amount of autolyzed yeast used shall not exceed 3 lbs/1000 gals. (0.36 g/L) of wine or juice.

Maximum legally permitted dosage in USA: 36 g/hL

Maximum legally permitted dosage in EU: 40 g/hL

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