









YEAST

ENARTISFERM EZFERM 44

Treatment of stuck fermentation.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm EZerm 44 is a strain that is characterised by its high alcohol tolerance and its marked predisposition to consume fructose. It is endowed with strong fermentation vigour, requires little nitrogen and oxygen and respects the varietal aromatic characteristics. It is recommended for slow or stuck fermentations and for fermentations under difficult conditions.</p>														
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Prevention and treatment of stuck fermentations Fermentation of white and red grapes with high alcohol potential Vinification of raisined grapes 														
	<p>DOSAGE</p> <ul style="list-style-type: none"> Primary fermentation: 20-40 g/hL Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition. Stuck fermentation: 40 g/hL 														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Disperse in a volume of clean water 10 times the weight of the yeast, stirring gently. The temperature of the water should be between 35-40°C. Wait 20 minutes then stir again. Add the suspension to the must or crushed grapes at the beginning of the tank filling. Ensure that the temperature difference between the yeast suspension and the must does not exceed 10°C. Evenly distribute the yeast within the inoculated mass. <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast. In the case of stuck fermentation, adapt the yeast to the alcohol before inoculation according to the protocol for curing stuck fermentations published on the Enartis website.</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.

	<p>PACKAGING AND STORAGE CONDITIONS 0.5 kg, 10 kg</p> <p>Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area. Opened package: carefully reseal and store as indicated above; use quickly.</p>
	<p>COMPLIANCE The product complies with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Use within Enartis' recommended dosages.</p> <p>Contains E491 (sorbitan monostearate).</p>

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