







YEAST NUTRIENT

NUTRIFERM ENERGY

Nutrient and biological fermentation aid

	<p>COMPOSITION Autolyzed yeast with an elevated content of free amino acids, thiamine hydrochloride (vitamin B1) (0.15%).</p>
	<p>GENERAL CHARACTERISTICS At the beginning of metabolic activity, yeast have nutrient requirements if unmet, put successful completion of fermentation at risk. Nutriferm Energy contains amino acids, organic nitrogen, micronutrients, vitamins, mineral salts and survival factors which are immediately available to meet these requirements. Nutriferm Energy provides alpha amino acids, trace elements, vitamins, minerals and survival factors naturally present in the yeast cell. The intake of micronutrients, vitamins and amino-acidic nitrogen is strategic in the early stages of yeast multiplication, when alcohol and oxygen deficiency have not yet changed the metabolism and the ability to consume nutrients. Due to Nutriferm Energy, the yeast cell increases the exponential growth rate, starting the fermentation phase first. Technically this means:</p> <ul style="list-style-type: none"> ▪ higher probability for the selected yeast to dominate fermentation ▪ lower production of undesired compounds (acetic acid, acetaldehyde, H₂S) ▪ healthier yeast metabolism resulting in higher production of glycerol, polysaccharides and desirable aromas ▪ lower risk of stuck fermentations ▪ better control and management of fermentations <p>The positive effects of Nutriferm Energy are particularly evident in difficult conditions for yeast such as high sugar content must, botrytized grapes, strong microbiological contamination, etc.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Stimulates yeast metabolism and healthy fermentations in all musts and juice. ▪ Prevents stuck and sluggish fermentations in difficult conditions such as high brix must, moldy grapes, high microbial contamination and the re-fermentation of wines with high alcohol content. ▪ Fermentation in stressful conditions (high or low temperatures, reductive conditions, low pH, low turbidity etc.) ▪ Preparation of <i>pie de cuve</i>
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ First fermentation: 10-30 g/hL (0.8-2.4 lb/1,000 gal) ▪ Treatment of sluggish or stuck fermentations: 10 - 20 g/hL (0.8-1.7 lb/1,000 gal) ▪ Preparation of the <i>pie de cuve</i>: 10 - 20 g/hL (0.8-1.7 lb/1,000 gal) <p>Maximum legal dose in the EU: 40 g/hL Maximum legal dose in the USA: 40 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm Energy in a small amount of warm water and add to must or <i>pie de cuve</i> at yeast inoculation. Nutriferm Energy 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 de cuve</i>.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1kg, 10kg</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

The product is in compliance with:
Codex Oenologique International

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

Product approved for winemaking by the TTB.
The amount of thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L).

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