







YEAST NUTRIENT

NUTRIFERM NO STOP

Biological activator specific for stuck and sluggish fermentations

	<p>COMPOSITION Inactivated yeast, autolyzed yeast, thiamine hydrochloride (vitamin B1) 0.15%.</p>
	<p>GENERAL CHARACTERISTICS Nutriferm No Stop is made from inactivated yeast and autolyzed yeast, selected for their high content of unsaturated long-chain fatty acids, sterols, micronutrients and essential vitamins. These elements are indispensable for yeast at risk of sluggish or stuck fermentation. The long-chain fatty acids and sterols are integrated into the cell membrane of active yeast and improve the permeability and resistance to stress factors that accumulate during fermentation (high concentration of sugars, alcohol, high or low temperatures, pressure, etc.). Supplementing yeast with these long-chain fatty acids also limits the production of short-chain fatty acids which are toxic to yeast and negative for wine sensory characteristics (rancid, volatile acidity). Micronutrients and vitamins help to revitalize the yeast and minimize the production of hydrogen sulfide and other compounds responsible for off-aromas. The insoluble portion adsorbs toxic substances produced during fermentation (short-chain fatty acids) or present on the grapes (copper, toxins, vineyard protection, etc.) and provides physical support to yeast.</p>
	<p>APPLICATIONS Nutriferm No Stop:</p> <ul style="list-style-type: none"> ▪ Prevents stuck fermentations and increases fermentation security in difficult conditions ▪ Aids in restarting stuck or sluggish fermentations or refermentation ▪ Reduces the production of short-chain fatty acids, therefore limiting the negative effects on the vitality of yeast and aromatic quality of wine ▪ Prevents metabolic deviations that lead to the production of hydrogen sulfide and volatile acidity ▪ Minimizes the inhibiting effect of vineyard treatments ▪ Provides support to yeast and adsorbs toxic substances
	<p>DOSAGE Preventive use: 20 g/hL (1.7 lb/1,000 gal) at mid-fermentation, 30 g/hL (2.4 lb/1,000 gal) in the last third of alcoholic fermentation. Corrective use: 40 g/hL (3.4 lb/1,000 gal) to must/wine in stuck fermentations before incorporating yeast acclimatized to alcohol.</p> <p>EU legal limit: 40 g/hL USA legal limit: 40 g/hL</p>
	<p>INSTRUCTIONS FOR USE Dissolve Nutriferm No Stop in a small amount of water or juice (1:5). Add uniformly to the must or wine to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 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 Œnologique 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).
Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).

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