

THE YEAST NUTRIENT RICH IN ASSIMILABLE NITROGEN FOR THE VINIFICATION OF RED, WHITE AND ROSÉ WINES

MAXAFERM® is a fermentation aid that supports the yeast by creating the necessary conditions for the total and rapid fermentation of the sugars contained in must. In fact, **MAXAFERM** allows yeasts to withstand difficult fermentation conditions (high temperature, release of toxic metabolites, high alcohol content). It also provides all of the nutrients needed for the multiplication and survival of the yeast, until the sugars are completely fermented.

MAXAFERM thus helps to produce wines with clean aromas, while avoiding the release of undesirable metabolites such as SO₂, H₂S or volatile acidity.

PROPERTIES

- Corrects nitrogen deficiencies in musts.
- Promotes cellular multiplication, thus preventing slow and stuck fermentations.
- Helps yeasts to withstand difficult fermentation conditions (low temperature, alcohol, grapes contaminated with *Botrytis* or *Oidium* [powdery mildew]).
- Ensures the viability of yeasts at the end of fermentation and therefore the complete consumption of sugars, thus avoiding the risks of stuck fermentation.

COMPOSITION AND FORMULATION

● 60% Yeast hulls

- Their high ergosterol content enables the maintenance of the permeability of the yeast membrane and thus the yeast's viability when the alcohol content increases.
- Yeast hulls also play a detoxifying role, made possible by their capacity to adsorb toxic metabolites, namely medium-chain fatty acids.

● 39.96% Diammonium phosphate

- Source of assimilable nitrogen, which is vital for yeast cell multiplication.
 - Rapidly corrects assimilable nitrogen deficiencies.
- #### ● 0.04% Thiamine
- Essential vitamin for the metabolism of yeasts, and consequently for their multiplication and the maintenance of their sugar-fermenting capacity.
 - Makes it possible to reduce the rate of SO₂ binding.

DOSAGE AND DIRECTIONS FOR USE

- Recommended dosage: 20-60 g/hl depending on the initial nitrogen content in the must.
- Maximum dosage (EU): 60 g/hl.
- When to add: 20 g/hl sequentially added during inoculation then 20-40 g/hl one third of the way through fermentation.
- Instructions for use: Suspend in 10 times its volume of water before incorporating and stirring into the wine during pumpover (if possible, use an aerated pumpover to stimulate yeast growth). 20 g/hl of MAXAFERM provides 17 mg/l of assimilable nitrogen.

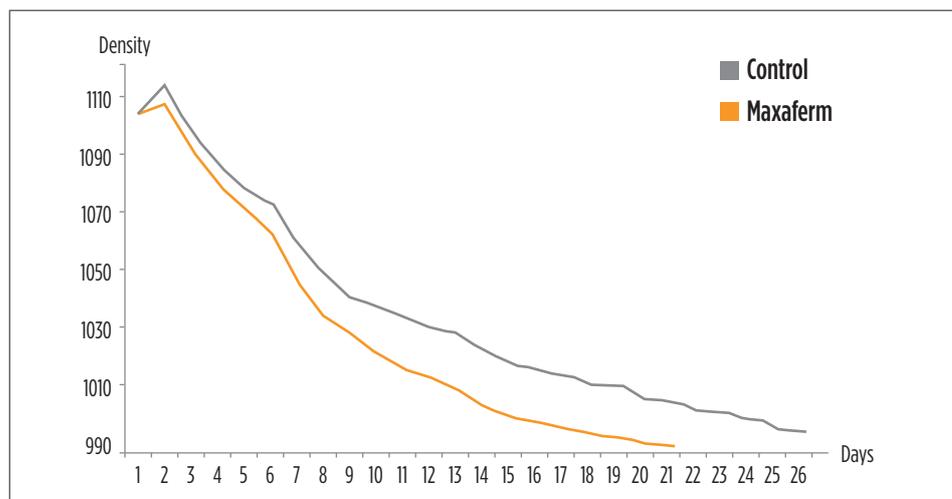
PACKAGING AND STORAGE

- 1kg: hermetically-sealed, multi-layered laminated bag.
 - 10kg: aluminium bag in cardboard box.
- Store in a cool, dry place (5-15 °C).



Our product formulations are based on selected yeast fractions. The drying technology applied produces micro granules that will not lump. Only a few seconds are required to disperse our products into a liquid. This characteristic allows ease of use, time saving and homogeneous blending.

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.



Fermentation kinetics of Muscat à Petits Grains – Racked at < 20 NTU & < 150 mg/l assimilable nitrogen. Comparison between an un-supplemented method and a method supplemented with 2 x 20 g/hl Maxaferm (24 h after inoculation then at a density of -50). Inter-Rhône 2016.

OENOBRANDS SAS

Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
CS 34603 - 34397 Montpellier Cedex 5 - FRANCE
RCS Montpellier - SIREN 521 285 304
info@oenobrands.com
www.oenobrands.com

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