

NATUferm®

YEAST NUTRIENT FOR ENHANCED AROMA PRODUCTION

Its unique formulation rich in available amino nitrogen and trace elements is specific to the initial phases of alcoholic fermentation. Its use promotes a healthy yeast population, with appropriate fermentation conditions (turbidity and temperature), NATUFERM® increases yeast production of aromatic fermentation esters. Its composition promotes fermentation effectiveness and actively contributes to obtaining wines with excellent aromatic and analytical qualities.

PROPERTIES

- Promotes the production of aromatic fermentation esters ;
- Increases yeast viability at the end of fermentation ;
- Improves wine aromatic and analytical qualities.

COMPOSITION AND FORMULATION

- 100% autolysed yeast.

Rich in free amino acids and trace elements.

Very high concentration in amino acids precursors of ester aroma. Naturally low in amino acids precursors of biogenic amine (histidine, tryptophane, tyrosine).

DOSE AND DIRECTIONS FOR USE

- Dose: 20 to 30 g/hl ;

Note: as an indication 20 g/hl of NATUFERM® supplies 5 ppm of yeast available nitrogen.

1. Add NATUFERM® to 10 volumes of must and stir ;
2. Incorporate into the tank within the first third of alcoholic fermentation ($d > 1060$).

To facilitate yeast assimilation of the aroma precursors provided by NATUFERM®, avoid simultaneous addition of ammonium salts (DAP). The yeast will preferably consume DAP (the simplest form of nitrogen). It is compulsory to delay DAP addition by 2 to 3 days.

- When ethanol content increases, the yeast is no longer capable of assimilating amino acids ;
- Incorporate with a pump over into the must previously inoculated with the selected yeast strain.

Note: to increase production of fermentation aromas, select an ester-producing yeast strain.

PACKAGING AND STORAGE

- 1 kg: multilayer bags ;
- 10 kg: sealed plastic bag in box ;
- Store in a dry and cool place (5 - 15°C).



Our product formulations are based on selected yeast fractions. The unique exclusive 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.

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