

## THE COMPLEX NUTRIENT

**Maxaferm®** is a fermentation aid that helps the yeast by creating the conditions for complete and rapid fermentation of the sugars in the must.

**Maxaferm** enables yeasts to withstand challenging fermentation conditions (high temperature, release of toxic metabolites, high alcohol content). It also provides all the nutrients needed for the multiplication and survival of the yeast until the sugars are completely fermented.

**Maxaferm** helps to produce wines with clean aromas while avoiding the release of undesirable metabolites such as SO<sub>2</sub>, H<sub>2</sub>S or volatile acidity.

## PROPERTIES

- Corrects nitrogen deficiencies in musts.
- Promotes cellular growth, reducing sluggish and stuck fermentations.
- Helps yeasts to deal with challenging fermentation conditions like low temperature, alcohol, grapes with *Botrytis* or 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

- **60% Cell walls**
  - Their high ergosterol content enables the yeast membrane permeability and thus viability to be maintained while the alcohol level rises.
  - Cell walls also detoxify due to their ability to adsorb toxic metabolites, namely medium-chain fatty acids.
- **39.96% Diammonium phosphate**
  - Source of assimilable nitrogen, vital for yeast cell multiplication.
- **0.04% Thiamine**
  - Required for yeast metabolism and, consequently for yeast growth and maintenance of sugar-fermenting ability.
  - Allows for a reduction in the rate of SO<sub>2</sub> binding.

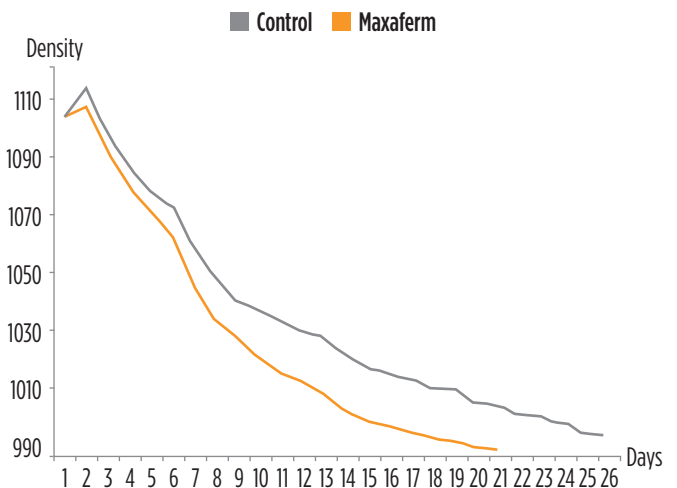
## DOSAGE & INSTRUCTIONS FOR USE

- **Dose:** 20-60 g/hL depending on the nitrogen content of the must at the start.
- **Maximum (EU):** 60 g/hL
- Add **Maxaferm** in two doses: 20 g/hL sequentially added during inoculation then 20-40 g/hL one third of the way through fermentation.
- Suspend **Maxaferm** in 10 times its volume of water before incorporating.

If possible, use an aerated pumpover to stimulate yeast growth.  
20 g/hL of **Maxaferm** provides 17 mg/L of assimilable nitrogen.

## PACKAGING & STORAGE

- 1 Kg: hermetically sealed multilayer laminated bags
- 10 Kg: aluminium bags in box
- Store in a cool (5 - 15 °C) and dry place.



*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.*



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. This ensures their great ability to disperse quickly and without forming lumps.

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.

## OENOBRANDS SAS

Parc Agropolis II - Bât 5  
2196 Boulevard de la Lironde  
34980 Montferrier sur Lez - France  
RCS Montpellier - SIREN 521 285 304  
info@oenobrand.com  
www.oenobrand.com

DISTRIBUTED BY :