



OENOBRANDS[®]
ADVANCED WINEMAKING SOLUTIONS

ANCHOR OENOLOGY LAUNCHES TWO NEW NUTRIENTS

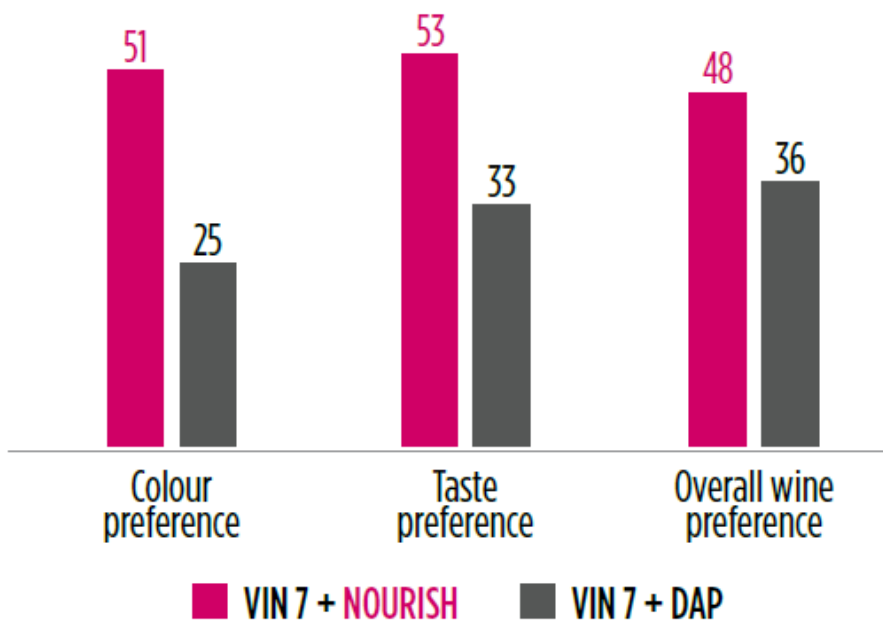
Anchor Oenology announces the launch of two new products, NOURISH and CONQUER. Making up the Sustenance range, these uniquely-formulated products cover all yeast needs, from organic to inorganic requirements.

NOURISH

(new, improved formulation replacing Nutrivin)

Secures the fermentation and ensures a clean aromatic profile.

- Provides a complex source of organic and inorganic nitrogen.
- A source of essential vitamins, minerals, amino acids, and stress resistance factors.
- Reduces the risk and ensure a balanced and complete fermentation.
- Prevents the formation of undesirable metabolic byproducts.
- Improves overall wine quality.



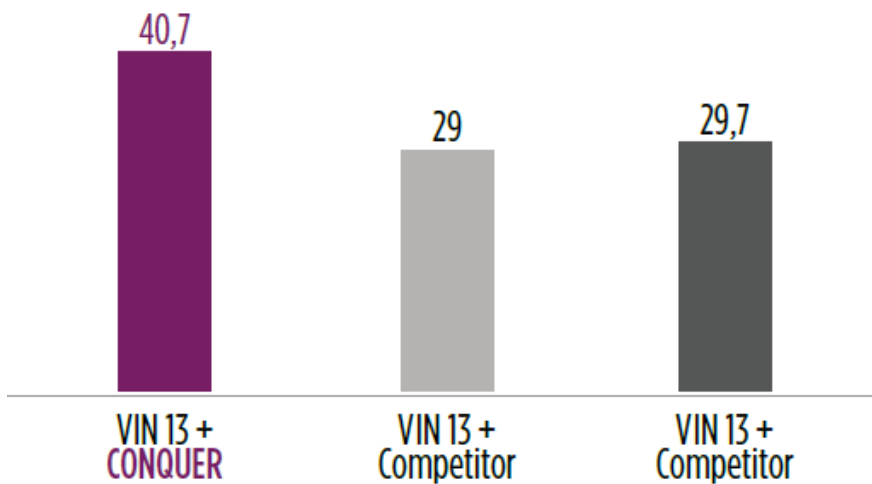
Ranking preference test with VIN 7 with **NOURISH** compared to DAP.

CONQUER

(new, improved formulation replacing Nutrivin Super)

Secures the fermentation and enhances the wine quality.

- Ensures optimal yeast nutrition in more challenging conditions.
- Provides survival factors that support cell functionality.
- Ensures greater aroma intensity, balance, complexity, and flavour.
- Results in fresher, fruitier, and less vegetal aroma profiles.
- Improves overall wine quality.



Total quality-enhancing volatile aroma compounds (mg/L).

With **CONQUER**, aroma production is increased by up to 40%, compared to a competitor product or DAP.



Recyclable packaging

The company has worked with its packaging supplier to create fully recyclable packaging which not only ensures the longevity and survival of the yeast but which is also eco-friendly.

The recyclable (polypropylene stream) pouches ensure the same barrier capabilities as the previous packaging, maintaining the shelf life of the product for 36 months. To ensure ease of use and convenience, these new nutrient pouches:

- Are self-standing.
- Available in 1 & 5 kg SKUs.
- Have a zipper seal for easy resealing and retaining freshness.

– ENDS –

Note to the editors:

About Oenobrand: Oenobrand designs and markets oenological products. Its permanent innovation strategy allows the creation of solutions that provide an integrated answer for the ambitions and desires of winemakers, wine traders and consumers.

It is with a strong belief in the future of the industry and dealing with continuous change that Oenobrand, supported by its world renowned parent companies (DSM Food Specialties and Anchor Oenology) develops a range of oenological products including enzymes, yeasts, yeast-derived products and bacteria.

With a highly qualified team, experts in many fields, Oenobrand strives to offer winemakers novel and scientifically sound solutions.

Oenobrand distributes on five continents through a specialized distribution network its famous brands: Anchor®, Fermivin®, Maxaferm, Extraferm, Natuferm part of the feel SAFE! range, Claristar®, Final touch®, Rapidase®, Maloferm® and In-Line Ready®.

Find out more about Oenobrand, our solutions, our innovations and our brands on our website www.oenobrand.com, or on Facebook at www.facebook.com/Oenobrand.

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