Fermentis
LESAFFRE FOR BEVERAGES

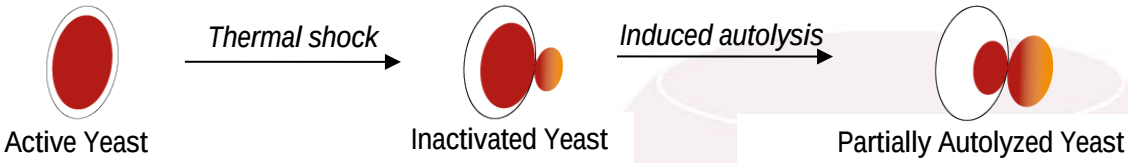
Multi-purpose fermentation booster

FERMENTATION AIDS

SpringFerm™

DESCRIPTION « yeast…for yeasts! »

SpringFerm™ is a fermentation activator based on partially autolyzed yeasts, around 3 times richer in available nitrogen than basic inactivated yeast. Directly issued from yeast, it brings amino acids, sterols, minerals & vitamins. Absence of these compounds can be harmful for a complete fermentation.



PROPERTIES

MASTERING OF ORGANIC NITROGEN LEVEL

SpringFerm™ is an activator 100% of natural origin and as such, represents an amino nitrogen source that allows the wine maker to master the balance between organic and mineral nitrogen in the must. Its richness in both nucleotides & essential amino acids (Glutamic acid, Asparagine, Leucine, Lysine, Serine), is crucial for the synthesis of proteins.

SYNERGETIC EFFECT BETWEEN MINERAL AND ORGANIC NITROGEN

Organic nitrogen improving the ammonium assimilation, with a SpringFerm™ supply in addition to a mineral nitrogen source (diammonium phosphate DAP), yeast nutrition is optimized.

VITAMINS SUPPLY

SpringFerm™ naturally contains up to 600 mg/kg of Thiamine. A sufficient dose to cover the yeasts' needs and avoid the production of high levels of SO_2 and acetic acid. Additionally, SpringFerm™ is rich in folic acid, calcium pantothenate and niacin.

SUPPORT EFFECT

The insoluble part of SpringFerm™ plays a supporting role in case of too much clarified musts. Turbidity increases without facing organoleptic deviations caused by heavy lees.

RICHNESS IN SURVIVAL FACTORS (ERGOSTEROLS)

SpringFerm™ contains 20% yeast cell walls that are rich in lipids and notably ergosterols, which are considered as oxygen substitutes in strict anaerobic conditions. They are necessary to ensure the resistance to ethanol of the membrane and its permeability to carbohydrates.

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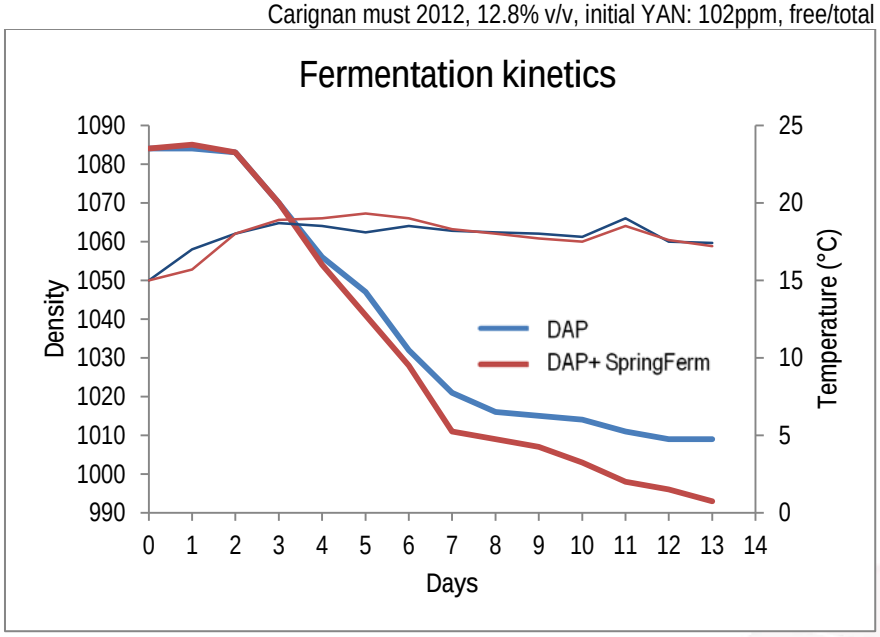
TRIAL

Carignan must 2012, 12.8% v/v, initial YAN: 102ppm, free/total SO_2: 36/70ppm



At yeast inoculation: DAP 24g/hl (blue) or DAP 24g/hl + SpringFerm 20g/hl (red)
At 1,055: DAP 24g/hl (blue) or DAP 24g/hl + SpringFerm 20g/hl (red)

SpringFerm™ supply in comparison to "DAP only" allowed securing the fermentation in difficult conditions.

DOSAGE

It is recommended to calculate the **optimum amount of nitrogen** to be added during the fermentation depending on the **yeast chosen and the quantity of available nitrogen in the must**.

In order to have a complete nutrition, it is recommended to **supply SpringFerm™ (usual dosage of 20g/hl) in combination or not with DAP at third-mid fermentation if the must is initially slightly deficient in YAN.**

In case of highly clarified must, the addition of SpringFerm™ should be done at yeast inoculation and renewed at third-mid fermentation.

20g/hl of SpringFerm® for an equivalent supply of 10 ppm of Yeast Available Nitrogen

COMPOSITION in g%g of product (indicative values)

Dry matter		>94%
Total Nitrogen		9-10%
Total Polysaccharides		17-21%
Lipids		6-8%
Minerals		5-9%
Vitamins		In ppm
	Thiamine	*400-600*
	Calcium pantothenate	*50-170*
	Niacin	*200-300*
	Folic Acid	*20-40*

PACKAGING

Carton of 10 sachets of 1Kg each (Full box net weight: 10 kg)
10 kg sealed paper bags with polyethylene liner

GUARANTEE

Fermentis® guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place. Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.