

# ACTIFERM ORGANIC

## ORGANIC ACTIVATOR FOR A REGULAR AND COMPLETE YEAST NUTRITION

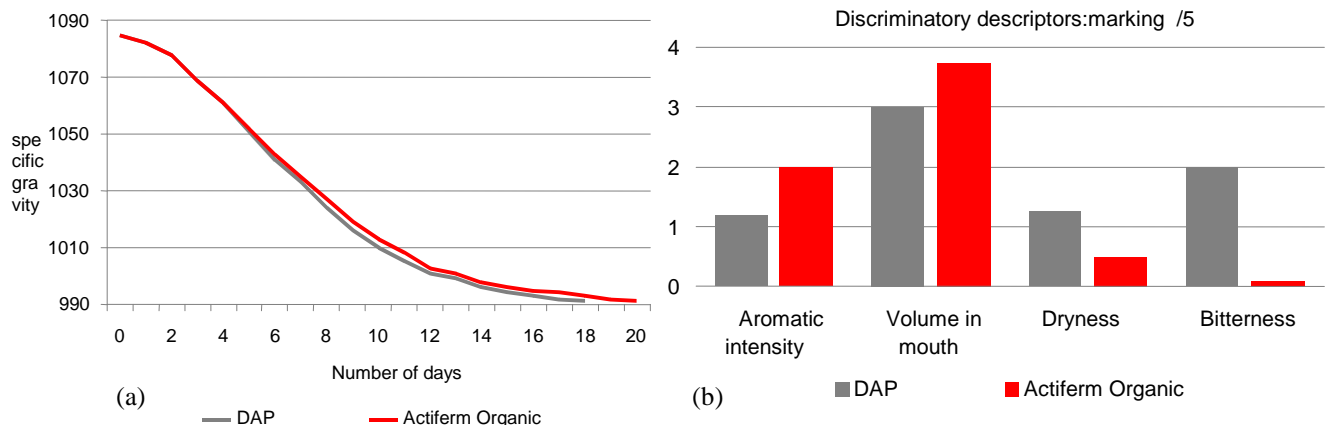
### CHARACTERISTICS - PROPERTIES

**ACTIFERM ORGANIC** is an alcoholic fermentation activator solely made of specific inactivated yeasts, which are rich in nutrients. Part of the must and wine flora, it is a natural source of nutrients.

This formula contributes all nutrients essential to yeasts: assimilable nitrogen (through amino acids, inactivated yeasts), vitamins and oligo-elements, survival factors such as lipids.

Contrary to inorganic nitrogen, the inactivated yeasts of **ACTIFERM ORGANIC** release the nutrients regularly during the AF, thus preventing temperature peaks and irregular fermentations, which are responsible for difficult end of AF.

**ACTIFERM ORGANIC** promotes the AF as efficiently as DAP (Figure 1a). However, the tailored utilization of organic nitrogen gives wines with a better organoleptic profiles. The production of H<sub>2</sub>S is limited while the production of fatty acid and acetate esters with complex fruity aromas is more significant and affects the tasting (Figure 1b).



**Figure 1: Trial with a 2010 Sauvignon Blanc: N ass: 70 mg/l – Turbidity 80 NTU – pH 3.3**  
 Comparison effect between 25 g/hL of DAP added during yeast inoculation and 40 g/hL of Actiferm Organic added in two times during yeast inoculation and mid AF over the AF kinetics of a deficient must (a) and tasting (b).

### APPLICATION

Product suitable for enological and food industry application.

In conformity with applicable regulations.

The utilization of Actiferm Organic is recommended to improve the fermentation of musts with slight to medium nitrogen deficiencies.

## INSTRUCTIONS FOR USE

Dissolve **ACTIFERM ORGANIC** in 10 times its weight of water or must and add to the must during pumping over to ensure proper homogenization.

Add 20 g/hL of **ACTIFERM ORGANIC** during yeast inoculation.  
In case of a sluggish AF, add an additional 20 g/hL mid fermentation.

## REGULATIONS

- **ACTIFERM ORGANIC** contains specific inactivated yeasts
- Use according to applicable regulations
- Maximum legal application rate: 40 g/hL

## STORAGE

- Store unopened package away from light in a dry and odorless area.
- Opened package: use rapidly.
- use before the best before date (BIUB) stamped on package.

## REFERENCES

Manginot, Sablayrolles, J.-M., Roustan, & Barre, P. 1997. Evaluation of nitrogen need of yeast strains under enological conditions during the stationary phase. *Enzyme and Microbial Technology*, 20.