

NUTRICELL AA

Organic nutrient used for optimizing
production of aromas during alcoholic fermentation

CHARACTERISTICS

NUTRICELL AA is a nutrient made up exclusively from specific inactivated yeast derivatives rich in amino acids. **NUTRICELL AA** enables qualitatively compensating moderate nitrogen deficiency while promoting the production of aromas by yeasts.

OENOLOGICAL PROPERTIES

NUTRICELL AA provides a qualitative and quantitative input of nutrients for yeasts via specific inactivated yeasts: amino acids, mineral vitamins, trace elements and survival factors.

These nutrients, released during alcoholic fermentation, enable steady and complete yeast nutrition. As such, **NUTRICELL AA** prevents deficiencies or excess nitrogen, responsible for the production of H₂S and other sulphur compounds.

Lastly, **NUTRICELL AA** optimizes the aromatic profile of wines by promoting the production of superior esters and superior alcohol acetates (derived from breakdown of amino acids) along with revealing thiols during alcoholic fermentation (Sublileau M. *et al.*, 2008, *FEMS Yeast Res*, 8, 771-780).

APPLICATIONS

- Add during yeasting on white, rosé and red musts.
- Regulates the alcoholic fermentation of white, red and rosé wines in view of maximizing production of fermentative aromas with optimized revealing of thiols.

APPLICATION RATE

Recommended dose: 20 to 40 g/hL

Maximum legal dose in accordance with European regulations in force: none

INSTRUCTIONS FOR USE

Disperse **NUTRICELL AA** in 10 times its weight of water or must.
Incorporate into volume to be treated. Homogenize well.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force.

INGREDIENTS

Autolysates of yeast (*S. cerevisiae*), organic nitrogen < 12% MS (expressed as N), amino acids 10 to 20% MS (méthode DNFB), yeast cell walls (*S. cerevisiae*) 10%. Not derived from GMOs, non allergenic.

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PACKAGING

1 kg bag

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.

Once open: use quickly.

Best used before BIUB date written on package.

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