



PROELIF

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Saccharomyces cerevisiae yeasts immobilized in alginate



→ DESCRIPTION

Proelif is a product conceived for the production of sparkling wines with the “classic method”, with no remuage.

Immobilized yeasts have the advantage that they are easy to be dosed and can be easily extracted from wine just after the fermentation has totally or partially run.

One of the procedures the most frequently utilized to immobilize micro-organisms is their encapsulation inside an alginate matrix permeable to substrates and to the metabolites synthesized by their activity, not enabling the yeast dispersion.

Proelif is obtained by the encapsulation of *Saccharomyces cerevisiae* yeasts in alginate and is in the form of dehydrated beads with a diameter of about 2 mm.

Advantages:

- Thanks to the elimination of the remuage stage, there is a reduction of production costs and labour times: with the utilization of **Proelif** the wine doesn't get cloudy. The simple bottle's inversion is sufficient to allow the beads to sediment in the bottleneck, towards the cork.
- Fast response to the market needs and efficient planning of deliveries: **Proelif** is easily removed from the bottle and the wine is always ready for disgorging.
- Direct inoculation: the encapsulated yeasts can be directly introduced into the bottle and in this way there is no need to prepare an inoculation.
- There is a better space management in the cellar: the equipment for remuage is no more necessary and this enables to increase the available space for the storage of fermenting bottles.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeasts. It contains sorbitan monostereate (E491).

Immobilized yeasts in calcium alginate; live population: > 3x10⁹ cells/gram of micro-beads.

→ DOSAGE

1,2 g/bottle

→ INSTRUCTIONS FOR USE

Carry out a sanitization of the bottling line.

Reference: PROELIF_TDS_EN_0260516_OENO_Italy





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With the utilization of Proelif a particular attention must be paid to microbial (bacteria and yeasts) or chemical (proteins and tartrates) contaminations that may create a wine clouding during the alcoholic fermentation in the bottle. It is suggested therefore the sterile filtration of the base wine with a 0,45 µm absolute pore membrane.

Directly introduce the beads into the bottle, preferably before the filling. Proenol developed, with the help of some producers of «classic method» sparkling wines, a dosing equipment to dose the Proelif beads during the bottling step.

→ STORAGE AND PACKAGING

Proelif must be stored at a temperature of about +4°C. After opening the package, the product must be used immediately.

1 kg net packs.