



FERMOPLUS Dap Free

Vinification nutrients based on yeast hulls and autolysates



→ TECHNICAL DESCRIPTION

Fermoplus Dap Free is a 100% natural product, obtained by *Saccharomyces Cerevisiae* from primary fermentation; it is a balanced blend of preparations based on yeast cell walls, granting a high bioavailability, both of nitrogen and lipidic compounds.

During fermentation, the yeast needs readily assimilable nitrogen substances, lipidic factors granting the resistance to high alcoholic degrees, vitamins and micro-elements facilitating the metabolism.

Thanks to its composition, **Fermoplus Dap Free** brings about all the elements necessary to the yeast: free amino acids, bioavailable, are present in the ideal proportion for the fermentations of grape musts; sterols make the yeast membrane more resistant to alcohol and to high temperatures; vitamins B₁ (thiamine), B₂ (riboflavine), B₅ (panthotenic acid), B₆ (piridoxine), B₁₂ (cianocobalamine) and PP (niacine), together with zinc and magnesium are co-factors indispensable for the enzymatic activity; mannoprotein avoid the aromatic stripping during the fermentation, they bind esters and terpenes with them and act as an anchor, avoiding that the CO₂ presses aromas out of the medium; the only partially degraded cell walls act as receptors of the average chain fatty acids C₈, C₁₀ and C₁₂, accumulating during stuck fermentations.

Fermoplus Dap Free can be used very effectively since the first fermentation stages, provided that the indigenous microbial charge is limited and the *Saccharomyces cerevisiae* inoculation limits latency times and avoids that vitamins remain available for the undesired micro-flora.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates.

→ DOSAGE

The standard dosage is 10-40 g/hL.

Fermoplus Dap Free supplies 7 ppm* of RAN for a dosage of 10 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve in must, wine or water and add to the mass by pumping over. It is preferable to divide the addition into 3 steps.





FERMOPLUS® Dap Free

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

*Amount obtained by spectrophotometric-enzymatic analysis.

Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is $\pm 10\%$.