FERMOCEL P

Biological and physical regulator of fermentations

ALLERGEN FREE GMO FREE

TECHNICAL DESCRIPTION

Fermocel P is a complex nutrient/bio-regulator based on ammonium salts (50% DAP), Thiamine (0.06%) and toxin-adsorbing fibers.
Fermocel P is ideal for restarting stuck fermentations and can also be used for the additions done throughout the course of the fermentation to respond to the formation of reductive odors. The fibers present in **Fermocel P** work as an inert absorbing media that actively eliminates toxins and long chain fatty acids from the fermenting must.

Also, **Fermocel P** has a turbidity factor that helps yeast to stay fully homogenized in the mass throughout the course of the fermentation. Thiamine acts as a cofactor for growth enzymes and is also associated with higher free SO_2. The latter is a very important effect in modern winemaking. It is due to the fact that Thiamine diminishes the concentration of ketonic acids, which can combine with SO_2.
In fact Thiamine is an essential element of carboxylase, which assures decarboxylation of pyruvic acids into ethanol, an essential step of fermentation. The accumulation of ketonic acids that bind SO_2, appears to be a consequence of Thiamine deficiency.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Cellulose, diammonium phosphate, excipient, thiamine hydrochloride (vitamin B1).

DOSAGE

60 g per hectolitre or 100 kg of product to be fermented or refermented.

INSTRUCTIONS FOR USE

Make a suspension in 10 parts of water and add to the must at the beginning of the fermentation or refermentation after inoculation with active dry yeast.

STORAGE AND PACKAGING

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

25 kg net bags.

Reference: FERMOCEL_P_TDS_EN_1090421_OENO_Australia

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