



FERMOPLUS® Non Sacch

Organic nutrient specific for *Non-saccharomyces* yeasts



→ TECHNICAL DESCRIPTION

Fermoplus Non Sacch is a 100% organic complex nutrient based on yeast hulls and autolysed yeasts, rich in amino acids and trace elements.

The AEB group, constantly engaged in research, has studied the best formulation to allow non-Saccharomyces yeasts to ferment even beyond the specific physiological alcoholic grades for this group of particular active dry yeasts.

The strains belonging to the *Metschnikowia pulcherrima* and *Torulasporea delbruecki* species, yeast strains naturally present on the grape skin, contribute to the organoleptic complexity of the wine from the stage of alcoholic pre-fermentation, enhancing its varietal aromas.

From a metabolic point of view, these species have the ability to produce compounds of oenological interest such as esters (Bisson et Kunkee, 1991) thiols (Zott et al., 2011) and produce few undesirable compounds such as acetic acid (Zohre and Erten, 2002; Jolly 2003; Zott and al., 2011).

Fermoplus Non Sacch fully integrates into the co-inoculation technique, where non-saccharomyces strains are used followed by Saccharomyces. It improves fermentation kinetics thanks to its components which are easily assimilated, allowing to store readily assimilable nitrogen also for the inoculation phases of *Saccharomyces cerevisiae*.

COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast cell walls, yeast autolysates

Fermentation test obtained with pure inoculations of *Levulia Torula* and *Levulia Pulcherrima* and *Fermol Blanc*.

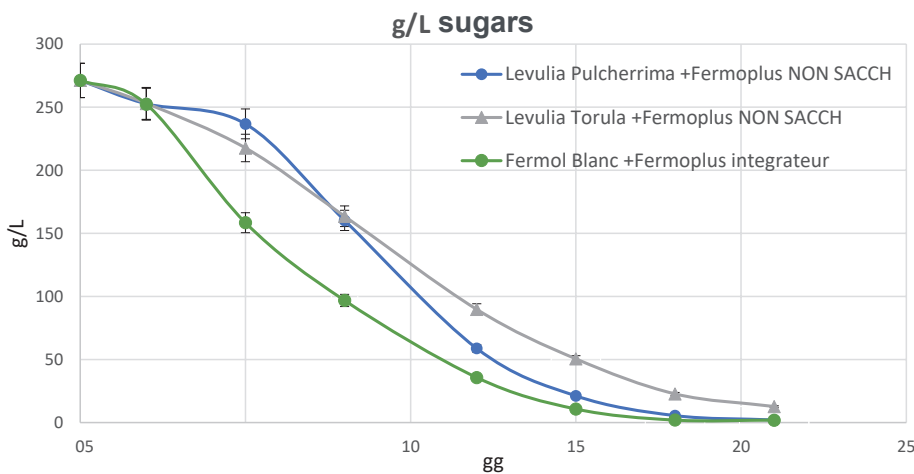


Figure 1-Kinetics of sugar consumption with pure inoculation and fermentation carried out at 16°C.





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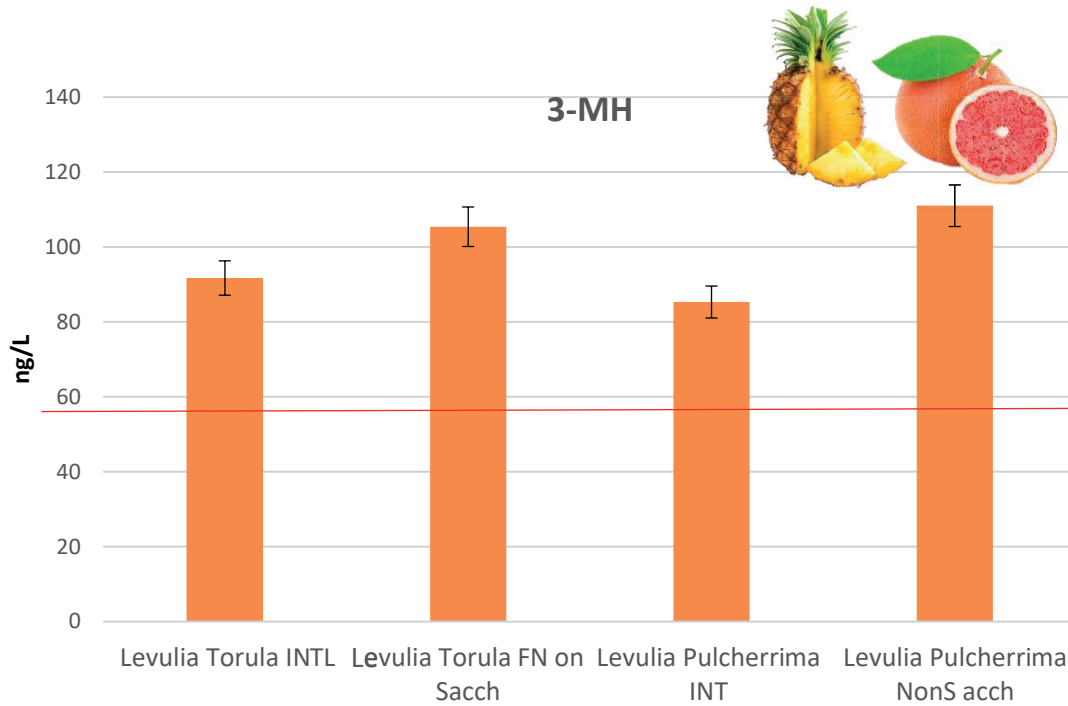


Figure 2: 3-mercaptohexanol produced by Levulia Torula and Levulia Pulcherrima with different nutrients

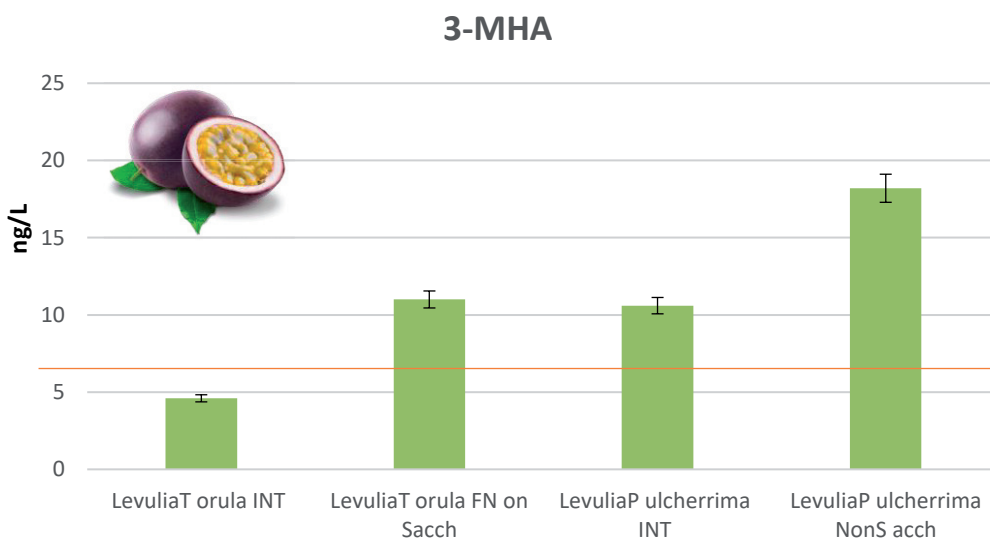


Figure 3: 3-mercaptohexyl acetate produced by Levulia Torula and Levulia Pulcherrima with different nutrients.





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→ DOSAGE

From 20 to 50g/hL.

Fermoplus Non Sacch provides 5.1 ppm* of RAN (Readily Assimilable Nitrogen) with a dosage of 10 g/hL.

→ METHOD OF USE

Dissolve in the must and add before inoculating the non-saccharomyces yeast strain. The formulation is optimised for the *Levulia Torula* and *Levulia Pulcherrima* yeasts.

→ STORAGE AND PACKAGING

Store in a cool, dry place away from direct light and heat.
1 kg net bags.

* Contribution obtained by spectrophotometric-enzymatic analysis.

Spectrophotometric methods are used that separately identify the constituent values of RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, NOPA 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 cannot be readily assimilated by yeast. These values may be different from the results obtained using the total Kjeldahl nitrogen method (TKN, Total Kjeldahl Nitrogen), which identifies all the nitrogen present. The range of measurement and production error is + -10%".

