FERMOPLUS Integrateur 20 KD 2.0

Balanced vinification nutrient for regular fermentations

ALLERGEN FREE GMO FREE

TECHNICAL DESCRIPTION

FERMOPLUS Integrateur 20KD 2.0 is a nutrient formulated to achieve the best possible fermentation run. It supplies the yeast with all the elements needed in order to produce wines with more complexity and aromatic intensity.
Besides increasing the level of readily assimilable nitrogen, **FERMOPLUS Integrateur 20KD 2.0** also supplies the must with vitamins, sterols and microelements, thus increasing yeast cell viability and producing a strong and active population, capable of depleting sugars even in musts with a high alcoholic degree.
The low molecular weight glycoprotein colloids are the main and most technologically valuable part of the cell walls of the inactivated microorganisms in **FERMOPLUS Integrateur 20KD 2.0**, because they are easily assimilated and develop a series of positive actions for the active yeasts and the wine in formation, which is better in all sensory descriptors.

When used during the 3rd-4th day of fermentation, it rxeduces to a minimum the occurrence of reduced odours and, in white wines, it prevents the formation of mercaptans or other oV-odours that may develop during the post-fermentative storage. In case of slow fermentations or late additions of concentrated must, a suitable addition of **FERMOPLUS Integrateur 20KD 2.0**, possibly combined with a short aeration, re-establishes the ideal conditions for the development of yeast cells.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Di-ammonium phosphate, yeast cell walls, autolysates of yeast, thiamine hydrochloride (vitamin B1).

DOSAGE

From 10 to 75g/hL.
FERMOPLUS Integrateur 20KD 2.0 supplies 15 ppm* of RAN for a dosage of 10 g/hL.

INSTRUCTIONS FOR USE

Dissolve the dose in must and add to the mass by pumping over.

STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.
1 kg net packs in cartons containing 10 kg.
5 kg and 20 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 +-10%».

Reference: FERMOPLUS_INTEGRATEUR_20KD_2_0_TDS_EN_0280523_OENO_Australia

AEB OCEANIA PTY • LTD 178A Wakaden Street, Griffith, NSW 2680 (AU) • Tel: +61 1300 704 971
aeboceania@aeb-group.com • www.aeb-group.com