



FERMOPLUS® Energy Glu 4.0

Nutrient for rehydrating yeast at room temperature, rich in highly assimilable trace elements and glutathione



→ TECHNICAL DESCRIPTION

FERMOPLUS Energy Glu 4.0 is the new frontier in rehydration nutrients that allows yeast to be rehydrated with water at a temperature of around 20°C. It is a formula that, thanks to the specific amino acids that it contains, sterols, natural glutathione and minerals, allows rehydration in line with the increasing orientation of companies towards energy saving, without negatively interfering with cell growth.

FERMOPLUS Energy Glu 4.0, thanks to its rich in natural amino acids and vitamins formula, results in a yeast that, as soon as it is reactivated, has a vigour far above the norm, positively influencing its multiplication rate. By directly supplying readily assimilable amino acids, **FERMOPLUS Energy Glu 4.0** ensures that the cell does not have to synthesise them. And it saves the energy it can devote to its multiplication especially during the hydration phase, in which energy expenditure is greatest.

FERMOPLUS Energy Glu 4.0, thanks to its natural sterols and mineral trace elements, maintains a higher membrane fluidity than previous versions of similar products; it guarantees a perfect start to fermentation and its smooth continuation. This is due to the high elasticity of the rehydrated cell membrane in the presence of these compounds.

FERMOPLUS Energy Glu 4.0, by means of a special enzymatic lysis of yeast cells, is able to increase the glutathione content, which, acting as an antioxidant, ensures the best conditions for getting the most out of fermentation and reducing cell ageing. This new frontier in nutrition allows yeasts to fully express their characteristics, which are not normally achieved due to metabolic alterations.

Although all wine cellars have hot water and instruments to measure its temperature, during the grape harvest there is no guarantee that the yeast is rehydrated in the water according to the required parameters (38°C). This would clearly affect the quality of fermentation. Thanks to **FERMOPLUS Energy Glu 4.0**, this problem can be eliminated as the nutrient accelerates multiplication times and favours the prevalence of indigenous strains. Being able to operate at a temperature of around 20°C optimises cellar operations and saves time and energy in heating water up to 38°C, allowing the same results to be achieved.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast cell walls, yeast autolysates, ammonium biphosphate, thiamine hydrochloride (vitamin B1)





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→ DOSAGE

Add **FERMOPLUS Energy Glu 4.0** in a 1:4 ratio with the yeast. Thus, to rehydrate 4 kg of yeast, you will need to use 1 kg of **FERMOPLUS Energy Glu 4.0**.

→ INSTRUCTIONS FOR USE

Dissolve the dose in water and add to the yeast to be hydrated.

→ STORAGE AND PACKAGING

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

0,5 kg net packs in cartons containing 4 kg.
5 kg net bags.

