

THE YEAST-DERIVED NUTRIENT

Natuferm® Pure is an autolysed yeast particularly suitable when there is a nitrogen deficiency and/or a high potential alcohol. Its high nutrient content promotes yeast growth and the rapid completion of fermentation, while also preserving the aromatic typicity of each grape variety. **Natuferm Pure** increases the yeast's production of aromatic fermentation esters.

PROPERTIES

- Ensures regular and complete alcoholic fermentation.
- Ensures that the yeast can withstand nitrogen deficiencies and/or must with high potential alcohol.
- Preserves and enhances the aromatic typicity of grape varieties.
- Contributes to the biosynthesis of esters.

COMPOSITION

- 100% *Saccharomyces cerevisiae* yeast autolysate
- High in amino acids
- High in trace elements
- Naturally low in amino acid precursors for biogenic amines.

DOSE & INSTRUCTIONS FOR USE

- **Dose:** 20-40 g/hL, depending on the must's initial yeast assimilable nitrogen (YAN) content and/or potential alcoholic strength.
- **Natuferm Pure** is added during the first third of alcoholic fermentation (Density > 1060).

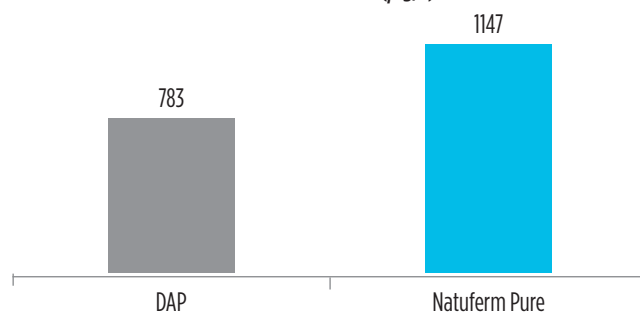
Do not add ammonium salts at the same time. Yeast has a preference for ammonium salts and will therefore not use the nutrients supplied by **Natuferm Pure**. Inorganic nitrogen should be added when the density is < 1060.

- Suspend **Natuferm Pure** in 10 times its weight in must.

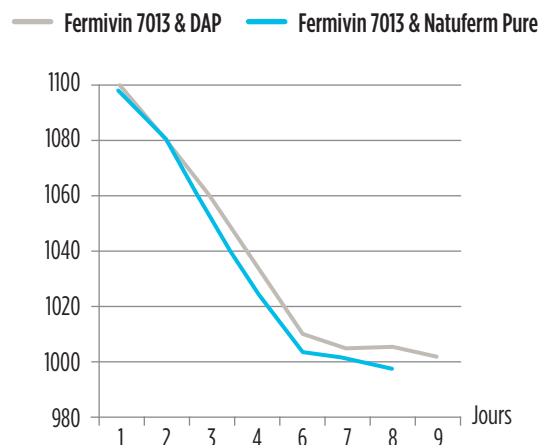
PACKAGING AND STORAGE

- 1 Kg: hermetically sealed, multilayer laminated bags
- 10 Kg: aluminium bags in cardboard box
- Store in a cool and dry place (5-15 °C - 41-60 °F).

Total esters content (µg/L)



Total esters produced during alcoholic fermentation with and without the use of **Natuferm Pure** (20 g/hL) - Asti, Italy, 2012.



Fermentation kinetics of a Syrah must (liquid phase, NTU 328, pH 3.72, Nass 188 mg/L) - **Natuferm Pure** and **DAP** added at density - 10 points - **DAP** at 8 mg/L of YAN vs. **Natuferm Pure** at 2.5 mg/L of YAN.



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. This ensures their great ability to disperse quickly and without forming lumps.

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.

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