

PRODUCT DESCRIPTION

Rehydration nutrient without inorganic nitrogen

PRODUCT DIFFERENTIAL

Anchorferm is an enhanced nutritional supplement without inorganic nitrogen used as a rehydration nutrient. This can be added to the yeast rehydrating water. It can be used in conjunction with a nitrogen source of the winemaker's choice. It is specifically formulated for fermentation stress conditions like high sugar musts, low nutrient status and *Botrytis* infection.

INGREDIENTS

Inactivated yeast
Thiamine

RECOMMENDED DOSAGE

20 g/hl

MODE OF ACTION

Unique properties and composition of inactivated yeasts are beneficial to increase yeast viability during fermentation. Thiamine stimulates yeast growth and metabolism.

APPLICATION

For best results add together with yeast in warm rehydration water. Anchorferm can also be added to the fermentation at any time.

BENEFITS

- Inactivated yeasts are used as yeast nutrients at the beginning of and during alcoholic fermentation, best used during the rehydration of active dried yeast.
- Vitamins, minerals and survival factors (specifically sterols) present in inactivated yeast make it an ideal fermentation nutrient. Yeast viability is improved during rehydration and thus also during fermentation. Assimilable nitrogen (amino acids), long chain fatty acids and sterols present in inactivated yeast allows the yeast membrane to function optimally, especially towards the end of a fermentation when there is more alcohol present.
- Helps to limit high VA production during fermentation.
- Inactivated yeasts are rich in vitamins such as thiamine, pantothenate and biotin and minerals and other trace elements required for optimum yeast performance
- Inactivated yeasts adsorb toxic medium chain fatty acids thereby protecting the fermenting yeast from inhibition by these compounds
- Increases yeast viability and the yeast population
- Increases the rate of fermentation and helps to ensure the completion of fermentation
- Reduces the formation of H₂S and other sulphur off-flavours
- Reduces lagging and stuck fermentations



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