

ACTIPROTECT +

OPTIMIZATION OF FERMENTATION

Yeast guard

↓ OENOLOGICAL APPLICATIONS

ACTIPROTECT + strengthens the yeast membrane making it stronger and more resistant to the stresses of fermentation.

ACTIPROTECT + decreases the latency period. Increases the fermentation of the yeast and the yeast are more resistant.

With **ACTIPROTECT +**, yeast better resist to osmotic reaction, during inoculation.

Consequently, internal cell compounds are better protected against must acidity helping yeast potential to be fully revealed.

↓ INSTRUCTIONS FOR USE

Add **ACTIPROTECT +** directly to the rehydration water for your selected.

Mix 1 kg of **ACTIPROTECT +** in 10 L of water at 42 °C.

Wait that the temperature go down between 38 and 40 °C before add the yeast.

↓ DOSE RATE

- 1 kg of **ACTIPROTECT +** / 1 kg of yeast

↓ PACKAGING AND STORAGE

- 1 kg, 25 kg bags.

The optimum date for using **ACTIPROTECT +** in its original packaging is shown on the label.

Keep in dry premises, free from odours, at a temperature between 5 and 25 °C.