

THE NUTRIENT THAT PROVIDES AROMA PRECURSORS

Its unique formulation rich in available amino nitrogen and trace elements is specific to the initial phases of alcoholic fermentation. Its use promotes a healthy yeast population, with appropriate fermentation conditions (turbidity and temperature), **NATUFERM®** increases the yeast's production of aromatic fermentation esters. Its composition promotes fermentation effectiveness and actively contributes to obtaining wines with excellent aromatic and analytical qualities.

PROPERTIES

- Promotes the production of aromatic fermentation esters ;
- Increases yeast viability at the end of fermentation
- Improves the organoleptic profile of the wine.

COMPOSITION AND FORMULATION

- **100% autolysed yeast.**
 - Rich in free amino acid and trace elements.
 - Very high concentration in amino acid precursors for ester aroma production. Naturally low in amino acid precursors for biogenic amine production (histidine, tryptophane, tyrosine).

DOSAGE AND DIRECTIONS FOR USE

- Dosage: 20 to 30 g/hl ;
- Note: as an indication 20 g/hl of NATUFERM supplies 5 ppm of yeast available nitrogen.**

1. Mix NATUFERM into 10 times its volume of must and stir;
2. Incorporate into the wine during the first third of alcoholic fermentation before the density reaches 1060, by pumping over after inoculation with a strain that produces high ester levels.

Do not simultaneously add ammonium salts. Yeasts have a preference for ammonium salts and will not use the amino acids provided by NATUFERM. The addition of assimilable nitrogen should be carried out after the density hits 1060.

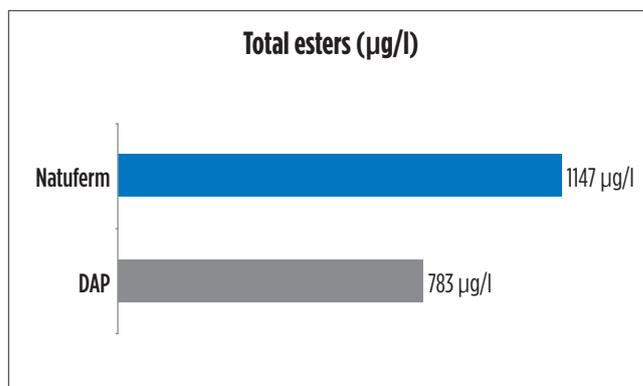
PACKAGING AND STORAGE

- 1kg: multilayer bags ;
- 10kg: sealed plastic bag in box ;
- Store in a dry and cool place (5-15 °C).

Our product formulations are based on selected yeast fractions. The unique exclusive drying technology applied produces micro granules that will not lump form lumps. Only a few seconds are required to disperse our products into a liquid. This characteristic allows ease of use, time saving and homogeneous blending.



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Total esters produced during alcoholic fermentation with and without the use of 20 g/hl of Natuferm - Asti 2012.

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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DIE VOEDINGSTOF WAT AROMA VOORLOPERS VERSKAF

Die unieke formulering ryk in beskikbare amino stikstof en spoor elemente is spesifiek tot die aanvanklike fases van die alkoholiese fermentasie. Die gebruik van Natuferm® bevorder 'n gesonde gis populasie en met voldoende fermentasie kondisies (turbiditeit en temperatuur), sal **NATUFERM®** die gis se produksie van aromatiese fermentasie esters bevorder. Die samestelling bevorder fermentasie effektiwiteit en dra aktief by tot wyne met uitstekende aromatiese- en analitiese eienskappe.

EIENSKAPPE

- Bevorder die produksie van aromatiese fermentasie esters;
- Verhoog die gis lewensvatbaarheid aan die einde van fermentasie.
- Verbeter die organoleptiese profiel van die wyn.

SAMESTELLING EN FORMULASIE

- 100% ge-outoliseerde gis.
 - Ryk in vry aminosure en spoor elemente.
 - Baie hoë konsentrasies van aminosuur voorlopers vir die produksie van ester aromas. Natuurlik laag in die aminosuur voorlopers vir biogeen amien produksie (histidien, triptofaan, tirosien).

DOSIS EN GEBRUIKSAANWYSINGS

- Dosis: 20 to 30 g/hL;

Nota: as 'n aanwysing 20 g/hL NATUFERM verskaf 5 mg/L beskikbare stikstof vir die gis.

1. Meng NATUFERM in 10 maal die volume sap en roer;
2. Inkorporeer in die wyn tydens die eerste derde van alkoholiese fermentasie voor die digtheid 1060 bereik, deur oor te pomp na inokulasie met 'n gisras wat hoë ester vlakke produseer.

Moenie ammonium soute terselfertyd byvoeg nie. Die gis het 'n voorkeur vir die ammonium soute en sal dus nie die aminosure verskaf deur NATUFERM gebruik nie. Die toediening van assimileerbare stikstof moet gebeur na die digtheid 1060 bereik.

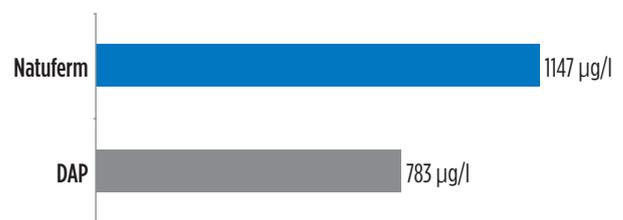
VERPAKKING EN OPBERGING

- 1kg: multi-laag sakke;
- 10kg: verseëld plastiek sakke in 'n boks;
- Berg in 'n koel en droë plek (5-15 °C).



Ons produk formulering is gebaseer op geselekteerde gisfraksies. Die drogings tegnieke wat toegepas is produseer mikro korrels wat nie saamklomp nie. Slegs 'n paar sekondes is nodig om die produk in vloeistof te versprei. Hierdie eienskap beteken die produk is maklik om te gebruik, bespaar tyd en versprei maklik en homogeen in die sap/wyn.

Totale esters (µg/l)



Totale esters geproduseer tydens alkoholiese fermentasie met en sonder die gebruik van 20 g/hL Natuferm - Asti 2012.

Voorsorg is getref om te verseker dat die informasie wat hier verskaf word, akkuraat is. Aangesien die verbruiker se spesifieke kondisies uniek is en die toepassing van ons produkte buite ons beheer is, kan ons geen waarborg gee aangaande die resultate wat deur die verbruiker verkry word nie. Die verbruiker is verantwoordelik daarvoor om die geskiktheid en wettige aspekte van die gebruik vas te stel.

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