

Питательные вещества вина

Технические характеристики

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Wine Nutrients

CW101

Yeast cell wall - Absorb toxins and pesticide residue, avoid stuck or sluggish fermentation and restart fermentation.

FN301

Fully autolyzed yeast enriched with amino acids, minerals, vitamin. Improve fermentation performance and grape varieties aroma, optimize the taste and texture.

FN405

Inactive yeast - Proteins \geq 45%, which provides nutrients and prevents sluggish or stuck fermentations

FN502

Yeast extract - 100% Solubility. Provide amino acids, vitamins, minerals and growth factors, meet the needs of yeast metabolic

NutrienFast

A complex yeast nutrient for supplying essential yeast nutrition to improve yeast growth and reduce the risk of stuck or sluggish fermentations and reduce the production of off-flavor compounds.

Arom-Guard

A specific nutrient with a high antioxidant capacity to efficiently protect wine aroma, delay the appearance of oxidation sense and improve white and rose wine fermentation, especially for over-clarified juice.

Nutri-MLF

A lactic acid bacteria nutrient with high amino acids and specific peptides to improve the growth of wine lactic acid bacteria.

Nutri-Rehyd

Nutri-Rehyd is a specific inactive yeast nutrient for dry yeast rehydration to provide organic nitrogen, vitamins, minerals, and survival factor (free unsaturated fatty acid and ergosterol), avoid fermentation problems, such as sluggish and stuck fermentations and reduce the production of off-flavours.

Yeast cell wall CW101

The promoting role of yeast cell wall is based on its ability to absorb harmful yeast substances that are produced during yeast metabolism, among which of the appreciation of which Kwai acid is the most inhibiting.

Effect

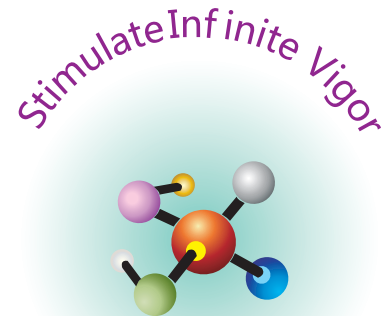
The product can absorb the short-chain fatty acids and fermentation toxins produced in the wine fermentation, and activate the yeast to make the yeast revive and increase the number of living cells of yeast, to optimize the fermentation performance and avoid slow or stagnant fermentation.

Advantages

- It absorbs the multi-chain fatty acid and pesticide residues and prevents slow or stagnant fermentation to ensure the smooth progress of the fermentation;
- It provides a wealth of survival factors, and stimulates alcoholic fermentation and malolactic fermentation, which is conducive to restart the fermentation or secondary fermentation;
- It improves the quality of the wine appearance and structure and enhances the wine stability.

Application

In the fermentation of grape juice, to avoid slow or stagnant fermentation, it is recommended to add the right amount of yeast cell wall after the formation of the "cap" for the red wine fermentation. For white wine, it can be added in advance or at the same time with yeast, which can effectively prevent fermentation stops.



Ingredients

Protein	18 ~ 28%
Fat	10 ~ 20%
Minerals	3 ~ 5%
Carbohydrate	47 ~ 60%
Water	2 ~ 6 %

Dosage

150 ~ 400ppm, in accordance with OIV "International Pharmacopoeia for Grape Wine"

Package

5kg / bag or box, or 20kg/bag.

Storage and shelf life

Store in low temperature and dry place with the shelf life of 24 months.

Autolyzed yeast FN301

FN301 is a yeast derivative nutrient which is produced using a special autolyzing process that contains amino acids, peptides, proteins, polysaccharides, nucleotides, yeast cell walls, vitamins and minerals. FN301 provide nutrition (growth factors and survival factors) for yeast growth, improve wine fermentation kinetics.



Characteristics

- Rich in organic nitrogen and provide growth and survival factors.
- Promote cellular multiplication and growth.
Minimize the risk of sluggish or stuck fermentations.
- Regulate and enhance alcoholic fermentation rate.
- Release polysaccharides and improve wine mouthfeel and quality.
- Prevent the undesirable compounds formation.

Ingredients

Aspect	Powder
Color	Yellow
Odor	Typical smell of yeast extract
Total nitrogen	7.0-10%
Amino nitrogen	2.0-3.7%
Moisture	≤ 6.0%
Ashes	≤ 9.0 %
pH	4.5-6.5

Dosage

20-40 g/hL (200-400 ppm).

Package

20kg/bag

Storage and shelf life

Store in a cool, dry and odorless environment.

Shelf life at the recommended storage temperature is 24 months.

Inactive yeast FN405

Inactive yeast preparations are manufactured from thermal inactivation of *Saccharomyces cerevisiae*. It is 100% organic nutrient and was mainly used to improve alcoholic, malolactic fermentations and enhance the wine sensory characteristics.



Characteristics

- Provide nutrients (amino acids, vitamins, minerals and micronutrients) for yeasts multiplication and growth during alcoholic fermentations.
- Help yeast survival at the end of fermentation. Enhance alcoholic fermentation, avoid sluggish and stuck fermentations.
- Improve wine organoleptic characteristics; reduce the off-flavour of wine.
- Remove toxic compounds from must and wines.
- Release polysaccharides and increase volume and mouth-feel.

Ingredients

Aspect	Powder
Smell	Special smell
Color	Yellow and yellow-brown
Moisture	≤6%
Protein	≥40%
Fe	≥5 mg/100g
Zn	≥5 mg/100g
VB2	≥1 mg/100g
Ash	≤7%

Dosage

20-40 g/hL (200-400 ppm).

Package

20 kg/bag

Storage and shelf life

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage conditions is 24 months.

Yeast nutrient FN502

Yeast nutrient FN502 mainly comes from the cytoplasm of yeast. This organic nutrient preparation rich in free amino acids and provide assimilable nitrogen to yeast multiplication and growth.

Characteristics

- Effectively supplement nitrogen nutrition for the nutritional deficiency fermentation.
- Provide free amino acids and improve cellular multiplication and growth.
- Ensure yeast viability, accelerate alcoholic fermentation.
- Improve fermentation metabolism and reduce off-flavor. Provide fermentation aroma precursors.

Ingredients

Aspect	Powder
Smell	Typical smell of yeast extract
Color	Light yellow to brown yellow
Moisture	≤6%
Total nitrogen	≥10.0%
Amino nitrogen	≥4.0%
pH	4.5 - 6.5



Applications

Yeast Nutrient is recommended for the following situations:

Potential alcohol > 14%

Total sugar > 250g / L

Turbidity < 50NTU

Fermentation temperature <18 °C,

pH < 3.3

Content of assimilable nitrogen < 200mg / L

Dissolve Yeast Nutrients with fruit juice or warm water, add directly to grape juice or must and pump-over.

Dosage

15-30 g/hL (150-300 ppm).

Package

10kg/bag or 20kg/bag

Storage and shelf life

Store in a cool, dry and odorless environment.

Shelf life at the recommended storage conditions is 24 months.



NutrienFast

SPECIFICATIONS

NutrienFast is a blended complex yeast nutrient with DAP, inactive yeast, and vitamins developed to prevent stuck or sluggish fermentation. It supplies nitrogen, amino acids, vitamins, minerals, sterols, and long-chain unsaturated fatty acids to promote yeast metabolism and prevent the production of undesirable compounds.

CHARACTERISTIC

- ◆ Provides yeast assimilable nitrogen 13~14mg N/ 100mg
- ◆ Provides inorganic nitrogen and alpha amino acids to help alcohol fermentation completely
- ◆ Provides nitrogen, sterols, long-chain fatty acids and vitamins to promote yeast growth
- ◆ Reduce the occurrence of sluggish and stuck fermentations

APPLICATION

- ◆ YAN (Yeast Available Nitrogen) <150ppm
- ◆ Over-clarification juice, turbidity <50NTU
- ◆ Sugar concentration >250g/l

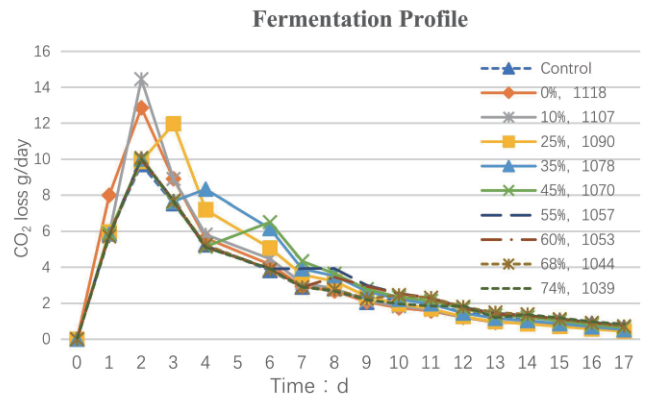
INSTRUCTIONS FOR USE

- ◆ Dosage: 20~40g/hL
- ◆ Dissolve it in 10 times its weight of water or must, add to the fermentation container, and mix up.
- ◆ Use at 25%~45% sugar consumption of alcoholic fermentation, after adding yeast, adding at 35% sugar consumption is best.

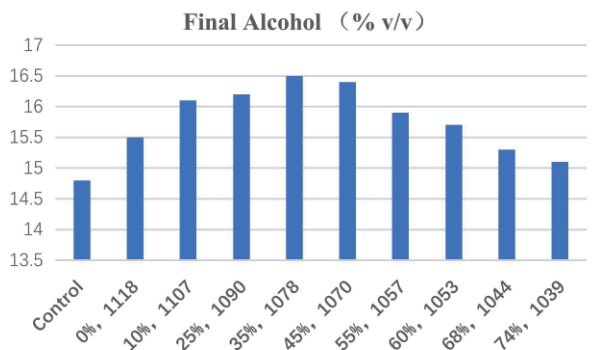
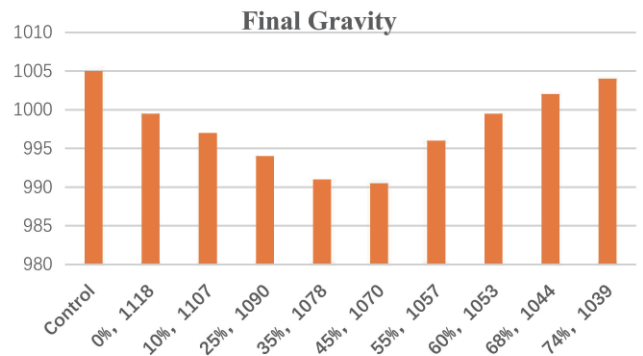
STORAGE

- ◆ Store in a cool, dry, odour-free place. Use up as soon as possible once open.
- ◆ Shelf life: 3 years
- ◆ Weight: 5kg/bag, 5kg*2/box or 1kg/bag, 1kg*10/box

ADDING TIME



Grape juice: sugar, 280g/L; gravity, 1118, pH3.36,
 Fermentation temperature, 25°C,
 NutrienFast, 0.4g/l at different fermentation phases



Adding nutrients at about 25%~45% sugar consumption of alcoholic fermentation is effective, especially at 35% sugar consumption. When the alcohol reaches more than 10%v/v, yeast no longer absorbs nutrients.



AROM—Guard

AROM—Guard is a specific product of yeast derivatives with high antioxidant polypeptides, cellulose and vitamins. Antioxidant polypeptides has a high potential antioxidation to preserve aroma and color of white and rose wine. This product provides nutrients to yeast growth, supports yeast in over-clarified juice and increases the fermentability of wine yeast.

CHARACTERISTIC

- ◆ Antioxidant polypeptides>3%;
- ◆ Prevents grape juice browning and protects wine color;
- ◆ Preserves wine aroma, prolongs white and rose wine shelf-life;
- ◆ Provides nutrients, growth factors and vitamins;
- ◆ Supports yeast in over-clarified juice;
- ◆ Absorbs medium chain fatty acids.

INSTRUCTIONS FOR USE

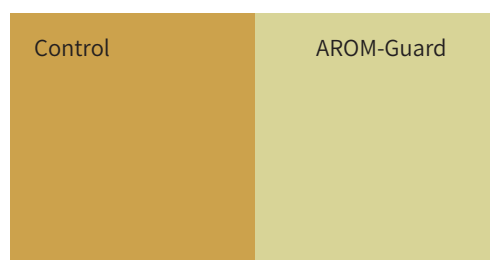
- ◆ Dosage: 20~50g/HL
- ◆ Dissolve the product in 10 times its weight of water or must, add to the fermentation container, and mix up.
- ◆ Adding-time: before fermentation to prevent browning; during fermentation to provide nutrients for yeast; at the end of fermentation to prolong wine shelf-life.

STORAGE

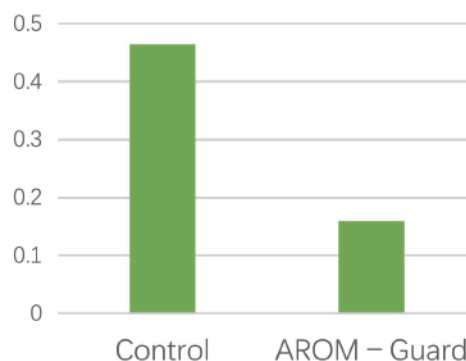
- ◆ Store in a cool, dry, odour-free place. Use up as soon as possible once open.
- ◆ Shelf life: 2 years
- ◆ Weight: 1kg/bag, 1kg*10/box

Highly clarified must has low survival factors and nutrients that makes it harder to keep yeast in suspension. AROM—Guard is a specific product of inactive yeast with high antioxidant polypeptides, cellulose and vitamins. Inactive yeast provides survival factors for the grape juice to help yeast growth. Inactive yeast and cellulose has large surface area that can suspend yeast during wine fermentation.

PROTECT WINE COLOR

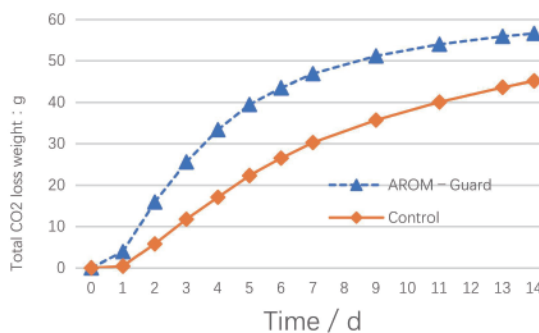


OD420(browning degree)



OD420 indicates the degree of color browning, the higher test value of OD420, the more serious wine color browning.

Promotes over-clarified juice fermentation



Nutri-MLF

Nutri-MLF is a yeast autolysates rich in amino acids and specific peptides, especially suited for compensating the nutrient deficiencies in wine malolactic fermentations and improving the growth of wine lactic acid bacteria. Nutri-MLF have two different kind of parts, the soluble and the insoluble. The soluble part which is free amino acids, specific peptides and other compounds provides nutrients for the bacteria in MLF. Free amino acids are not the only nitrogen source of wine lactic acid bacteria. Researches have proved that peptides with 0.5-10kDa from yeast derivatives have positive effects on the growth of wine lactic acid bacteria as a growth stimulators. The insoluble part with a large surface plays an important role in “supporting” bacteria to distribute homogeneously in wine MLF.

CHARACTERISTICS

Aspect	powder
Colour	light yellow to brown
Nitrogen	≥8.5%
Amino nitrogen	≥1.6%
Humidity	<6%
Ashes	≤13%
Lead	<2ppm
Mercury	<1ppm
Arsenic	<3ppm
Cadmium	<1 ppm
Viable yeasts	≤100CFU/g
Moulds	≤1000CFU/g
Aerobic plate count	≤10000CFU/g
Salmonella	None/25g
Escherichia coli	None/g
Staphylocoques aureus	None/g
Coliforms	<100CFU/g

STORAGE:

Store in a cool, dry place.

Shelf life: 3 years



Nutri-rehyd

YEAST BOOSTER FOR HIGH GRAVITY FERMENTATION

Description

Nutri-rehyd is a specific inactive yeast nutrient for dry yeast rehydration to provide organic nitrogen, vitamins, minerals, and survival factor (free unsaturated fatty acid and ergosterol), avoid fermentation problems, such as sluggish and stuck fermentations and reduce the production of off-flavors.

Characteristic

- ◆ Nutri-rehyd is produced through a specific autolysis process in order to obtain high levels of free unsaturated fatty acids and sterols. Unsaturated fatty acids and sterols play an essential role in the stability of membranes, by affecting fluidity and permeability. They are the key factors in the yeast resistance to high ethanol.
- ◆ Nutri-rehyd provides minerals which are essential enzyme cofactors in yeast metabolism, such as Mg, Mn, Zn. Mg²⁺ plays a fundamental role in the growth and metabolism of yeast and is required as a cofactor by over 300 enzymes, including the activity of glycolytic, alcoholic and fatty acid biosynthesis. When magnesium in the growth medium becomes limiting, cells not only cease to grow but actually die.
- ◆ Nutri-rehyd can help yeast to reduce the harm of inorganic salts and sugar in high gravity.

Aspect	Powder
Colour	Brown
Moisture (%)	< 6
Amino acid nitrogen (%)	≥ 1

Instructions for use

- ◆ Recommended dosage: 300 -500 mg/L.
- ◆ Adding Nutri-rehyd into the rehydration water before the addition of dry yeast. Suspend Nutri-rehyd in 10-15 times water about 40°C, then add the active dried yeasts to rehydrate yeast at 35-40°C for 20-30 mins.

Storage

- ◆ Store in a cool and dry place.

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