



# ZYMASIL®

Multipurpose yeast for white, red wines and refermentations



## → TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality. **Zymasil** maintains its activity unaltered even at marginal fermentation temperatures, that is within wide parameters and in such a way as to give excellent results under any working condition. The addition of 20 g/hL of **Zymasil**, will bring about a predominance of the added pure strain over the natural indigenous flora, with the consequence that the fermentation will be concluded in virtual purity. **Zymasil** is constituted by cells in a perfect stage of biological activity and therefore resistant to the action of sulphur dioxide at the normal doses of application up to a dose of 1 ppm.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Saccharomyces cerevisiae* yeast (number of viable cells  $>10^{10}$  UFC/g). It contains sorbitan monostearate (E491).

## → DOSAGE

From 10 to 30 g/hL.

## → INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for 20-30 minutes. It is recommended to add water to reactivate Fermoplus Energy 3.0, in the ratio 1:4 with yeast. Tests made show that with Fermoplus Energy 3.0 the number of cells increases by about 30% at 6 hours after the reactivation.

## → ADDITIONAL INFORMATION

Selected active dry yeast (ADY) for main vinifications and for refermentations. Specific strains of *Saccharomyces cerevisiae* ph.v. *cerevisiae* neutral with regard to the killer factor.

## → STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

500 g net packs in cartons containing 10 kg.

