



# FERMOPLUS<sup>®</sup> H<sub>2</sub>S Free 2.0

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 Nutrient based on yeast derivatives with a high concentration in natural amino acids  
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## → TECHNICAL DESCRIPTION

One of the issues of the alcoholic fermentation depending on yeast is to understand the moment when it is stressed.

The best method is a constant tasting, allowing to detect the presence of H<sub>2</sub>S, whose appearance shows a state of suffering of the microorganism; this tasting is not simple, as we are in full fermentation and CO<sub>2</sub>, alcohol and other factors make this compound less perceptible.

Normally, ammoniac nutrients are used, surely helping in the short term to reduce the perception of these compounds, favouring the fermentative recovery and helping biomass to multiply. However, if the fluidity of the membrane is not improved, the H<sub>2</sub>S reappearance will be faster and higher.

Among the products helping to prevent the H<sub>2</sub>S reappearance in fermentation, we have amino acids, especially phenylalanine, tyrosine and arginine, and fatty acids such as Omega3.

The AEB Group has developed **Fermoplus H<sub>2</sub>S Free 2.0**, a composed nutrient facilitating the elimination of hydrogen sulphide in fermentation and preventing its reappearance in the short term.

The action mechanism of the specific amino acids and the Omega 3 composing it, reactivate the membrane fluidity and favour the fermentative process.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates.

## → DOSAGE

The best results are obtained by adding **Fermoplus H<sub>2</sub>S Free 2.0** as preventive stage between 1/3 and 1/2 of the alcoholic fermentation, 15 g/hL in addition to normal nutrition.

For curative purposes, a dosage between 10 and 40 g/hL should be done according to the reduction degree.

It is suggested a dosage of 40 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve the dose in must and add to the mass by pumping over.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.

5 kg net bags.

