FERMOPLUS® Alfa

High bioavailability nutrient

TECHNICAL DESCRIPTION

Fermoplus Alfa is a 100% organic nutritive complex, based on yeast cell wall preparations rich in vitamins and amino-acids. It is a source of alpha-amino nitrogen that is absorbed by the yeast more slowly and with a higher regularity. The yeast cell, in order to grow and to multiply, must synthesize the proteins and the metabolic enzymes indispensable for its correct development. The deficiencies of readily assimilable nitrogen in musts can cause difficult fermentations, produce prolonged latencies, slow or irregular fermentations, stuck fermentations, etc. Besides improving the fermentation kinetics, **Fermoplus Alfa**, thanks to its progressive assimilation by the yeast, enables to reduce the production of hydrogen sulfide during the fermentation stage, also improving the aromatic profile. The production of esters and acetates, compounds positively contributing to wines' aroma, is in fact directly related to the presence of sources of alpha-amino nitrogen. Amino-acids with immediate assimilation, such as arginine, isoleucine and leucine, improve from the beginning the nitrogen conditions of the medium, even in musts with APA lower than 150, facilitating the start of the yeast since from the first stages, thanks to a high biomass production; this is facilitated by the transport of amino-acids inside the cell through GAP (General Aminoacid Permease), a system which is not inhibited by the presence of inorganic nitrogen, such as ammonium phosphate and sulfate. The utilization of **Fermoplus Alfa** during the fermentation originates full-tasted wines with a great volume, sweetening tannic notes in red wines and dampening the acid notes necessary for the maintenance and the expression of aromas in white wines.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates.

DOSAGE

10-40 g/hL or per 100 kg of product. **Fermoplus Alfa** supplies 8 ppm* of RAN for a dosage of 10 g/hL.

INSTRUCTIONS FOR USE

Dissolve the dose in water and add uniformly to the mass.

STORAGE AND PACKAGING

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

5 kg net and 20 kg net bags.

*Amount obtained by spectrophotometric-enzymatic analysis. Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is ±10%.

Reference: FERMOPLUS_ALFA_TDS_EN_3220721_OENO_Italy

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