



FERMOPLUS® Energy Glu LOW-T°

Nutrient for the yeast rehydration with highly assimilable trace elements and glutathione, for low temperature fermentations



→ TECHNICAL DESCRIPTION

Fermoplus Energy Glu LOW-T° is the new frontier for the targeted nutrition of yeasts in the rehydration stage. **Fermoplus Energy Glu LOW-T°**, thanks to the high availability of specific amino acids and natural vitamins, allows obtaining a yeast that has a vitality higher than normal since the reactivation, able to adapt more quickly to low fermentation temperatures, influencing at the same time positively both its multiplication rate and its fermentative performance. It supplies readily assimilable amino acids, specific for low temperatures, so that the yeast cell, not having to synthesize them, can save energy and dedicate it to its multiplication especially in the hydration stage, where the energy expenditure is higher. **Fermoplus Energy Glu LOW-T°** guarantees a perfect start of fermentation and its regular continuation, thanks to the presence of natural sterols, giving elasticity to the cell membrane during rehydration. In fact, low temperatures make the lipid bilayer highly rigid: natural sterols re-balance this stressful membrane situation towards basal levels. **Fermoplus Energy Glu LOW-T°**, thanks to a special enzymatic lysis of yeast cells, can increase the glutathione content that, by acting as an antioxidant, ensures the best conditions to get the most out of fermentation and reduce cell aging. This new frontier of nutrition allows yeasts to fully express their characteristics, which normally are not reached due to metabolic alterations. **Fermoplus Energy Glu LOW-T°** is the ideal energetic for low temperature fermentations, as it accelerates multiplication times and facilitates the prevalence over indigenous yeasts.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates, ammonium biphosphate, thiamine hydrochloride (vitamin B1).

→ DOSAGE

Add **Fermoplus Energy Glu LOW-T°** at the ratio 1:4 with the yeast. Therefore, if 4 kg of yeast is rehydrated, 1 kg of **Fermoplus Energy Glu LOW-T°** should be used.

→ INSTRUCTIONS FOR USE

Dissolve the dose in water and together with the yeast to be hydrated.

→ STORAGE AND PACKAGING

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

0,5 kg net packs in cartons containing 4 kg.
5 kg net bags.

