



ZYMASIL® Pronto Blanc

Yeast and nutrient for direct inoculation



→ TECHNICAL DESCRIPTION

Zymasil pronto Blanc, is a blend for direct inoculation, composed of selected yeast, in a dry and active form, and of specific nutrients, for white winemaking.

Its formulation is the result of years of studies and tests, carried out by the AEB research group. The choice of a strain, *Saccharomyces Cerevisiae* var *Bayanus* and its improvement during the industrial production phase, are the key to the high vitality of the product. The applied studies have also deepened the yeast-nutrient relationship, returning a nutrient capable of enhancing the performance of the strain used.

Zymasil pronto Blanc, is a direct inoculation preparation capable of fermenting successfully without being rehydrated.

Ease of use and high fermentation performances represent the key elements of **Zymasil Pronto Blanc**.

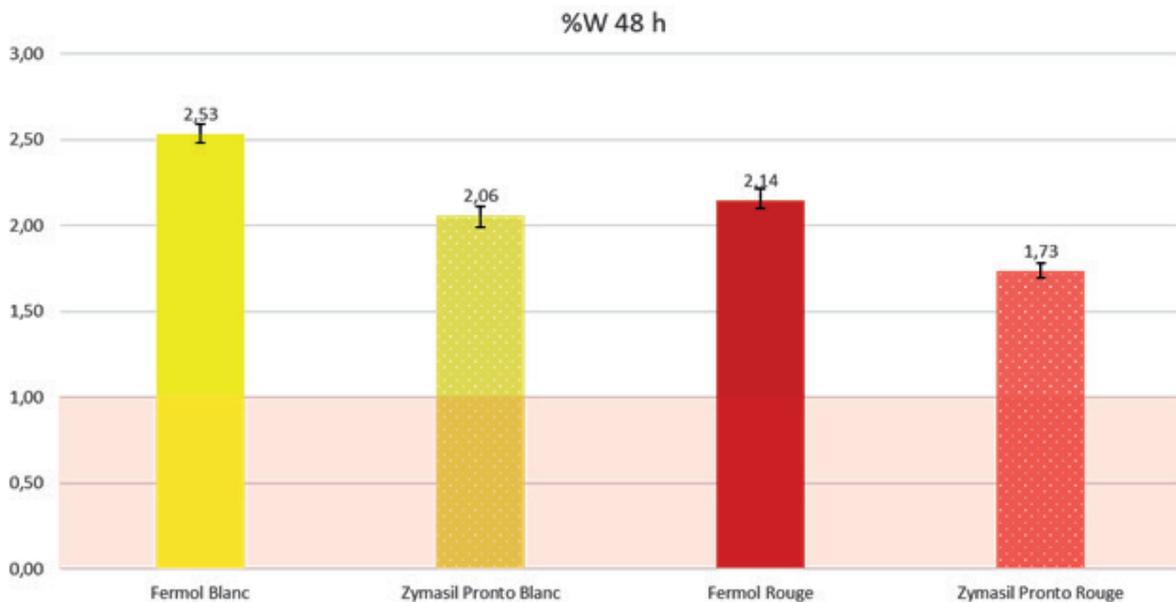


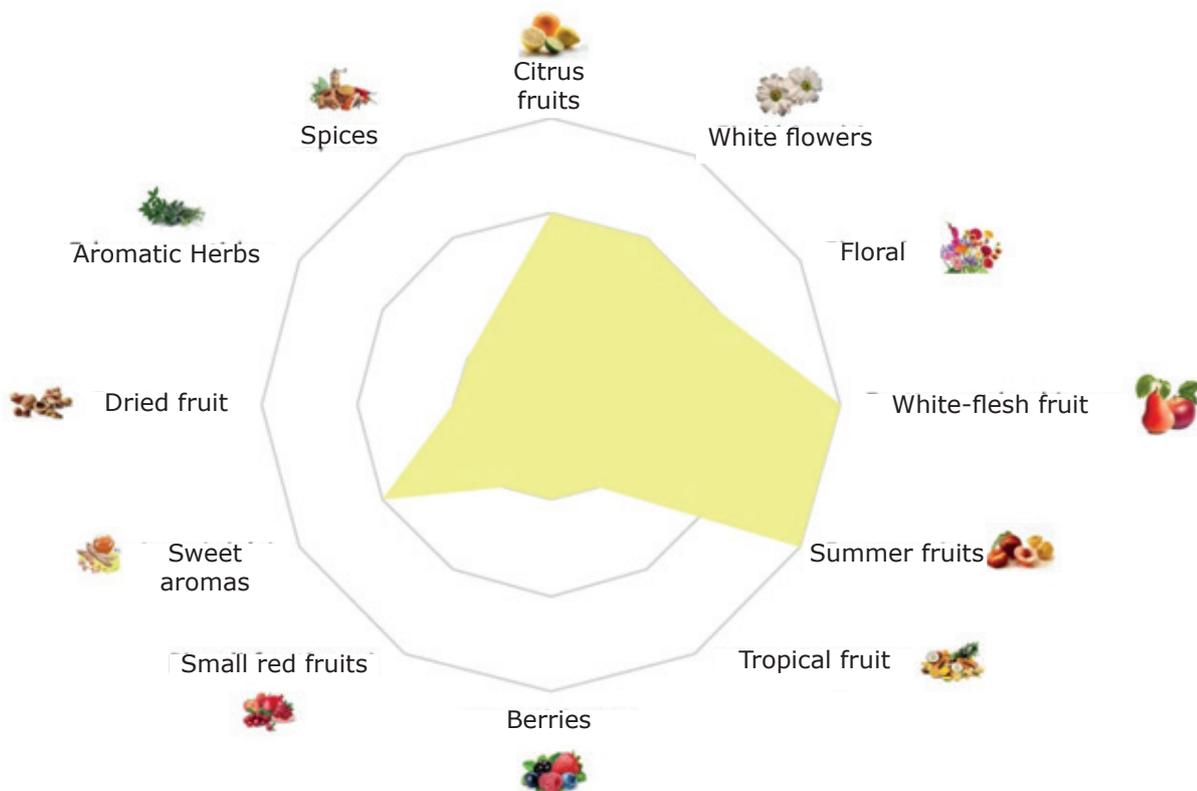
Figure 1- Expression of the weight loss, measured 48 hours after the start of fermentation. The comparison shows the performances of standard strains, in rehydration according to the AEB philosophy, with direct inoculation yeasts.

Reference: ZYMASIL_PRONTO_BLANC_TDS_EN_0270522_OENO_Italy





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→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Active dry yeast, yeast nutrient based on ammonia salts, thiamine, yeast hulls.

- ◇ 25g/hl provide 2.225 mg/L of RAN.
- ◇ Ideal alcohol-producing power: up to 15.5%
- ◇ Killer phenotype: neutral
- ◇ Resistance to copper: excellent
- ◇ Volatile acidity: low producer

→ DOSAGE

25-30 g/hL.

→ METHOD OF USE

The addition can be made directly when filling the tank.

→ STORAGE AND PACKAGING

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

500g kg net packet in 1 kg boxes.
5 kg net bags.

