FERMOPLUS® Bravo PS-Free

Highly bioavailable nutrient without phosphates and sulphates

TECHNICAL DESCRIPTION

FERMOPLUS Bravo PS-Free is a nutrient compound based on yeast cell walls and yeast autolysates, rich in vitamins and amino acids.
It constitutes an alpha-amino nitrogen source that is absorbed by yeast more regularly and has more positive effects (compared to the inorganic source) on both replicative capacity and the ability to create fermentative esters.

In addition to improving fermentation kinetics, **FERMOPLUS Bravo PS-Free**, due to its progressive assimilation by the yeast, reduces the production of hydrogen sulphide in the fermentation stage and also improves the aromatic profile.
Immediately assimilated amino acids such as arginine, isoleucine and leucine improve the nitrogen conditions of the medium right from the start, even in musts that have RAN below 150, favouring the start of the yeast first stages thanks to high biomass production.

The application of **FERMOPLUS Bravo PS-Free** in fermentation results in full-bodied wines with great volume, softening the tannic notes in red wines and dampening the acid notes necessary for the maintenance and expression of aromas in white wines.

FERMOPLUS Bravo PS-Free makes it possible to obtain wines with controlled levels of sulphates and phosphates, meeting market demands.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls and yeast autolysates.

DOSAGE

10-40 g/hL.
FERMOPLUS Bravo PS-Free supplies 2.8ppm* of RAN for a dosage of 10g/hL.

Reference: FERMOPLUS_BRAVO_PS_Free_TDS_EN_1310726_OENO_USA

AEB USA • 111 N Cluff Ave, Lodi, CA 95240 (US) • Tel: +1 209 625 8139
info@aebusa.com • www.aeb-group.com

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⇢ INSTRUCTIONS FOR USE

Dissolve the dose in must or wine and add uniformly to the mass.

⇢ STORAGE AND PACKAGING

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

5 kg net bags.
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%.

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