FERMOPLUS Dap Free

Vinification nutrients based on yeast cell wall preparations

GMO FREE

⇢ TECHNICAL DESCRIPTION

Fermoplus Dap Free is a 100% natural product, obtained by *Saccharomyces Cerevisiae* from primary fermentation; it is a balanced blend of preparations based on yeast cell walls, granting a high bioavailability, both of nitrogen and lipidic compounds.
During fermentation, the yeast needs readily assimilable nitrogen substances, lipidic factors granting the resistance to high alcoholic degrees, vitamins and micro-elements facilitating the metabolism.

Thanks to its composition, **Fermoplus Dap Free** brings about all the elements necessary to the yeast: free amino acids, bioavailable, are present in the ideal proportion for the fermentations of grape musts; sterols make the yeast membrane more resistant to alcohol and to high temperatures; vitamins B_1 (thiamine), B_2 (riboflavine), B_5 (panthotenic acid), B_6 (piridoxine), B_{12} (cianocobalamine) and PP (niacine), together with zinc and magnesium are co-factors indispensable for the enzymatic activity; mannoprotein avoid the aromatic stripping during the fermentation, they bind esters aannd terpenes with them and act as an anchor, avoiding that the CO_2 presses aromas out of the medium; the only partially degraded cell walls act as receptors of the averagee chain fatty acids C_8, C_{10} and C_{12}, accumulating during stuck fermentations.

Fermoplus Dap Free can be used very effectively since the first fermentation stages, provided that the indigenous microbial charge is limited and the *Saccharomyces Cerevisiae* inoculation limits latency times and avoids that vitamins remain available for the undesired micro-flora.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparation based on yeast cell walls.

⇢ DOSAGE

The standard dosage is 10-40 g/hL.

⇢ INSTRUCTIONS FOR USE

Dissolve in water or must and add by pumping over. It is preferable to divide the addition into 3 steps.

⇢ STORAGE AND PACKAGING

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

5 kg net bags.
20 kg net bags.

Reference: FERMOPLUS_DAP_FREE_TDS_EN_0170516_OENO_Italy

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