



FERMOPLUS[®] Dap Free Arôme

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 Nutrient with a very high content of free amino acid



→ TECHNICAL DESCRIPTION

FERMOPLUS Dap Free Arôme is a 100% yeast-derived nutrient, ideal for support complete fermentation and enhancing the wine's aromatic profile. It is free ammonium salts and provides amino acids, vitamins, minerals and unsaturated fatty acids that are immediately available to yeast, improving cell multiplication, survival and vitality.

FERMOPLUS Dap Free Arôme is a pure yeast lysate with very high solubility, obtained from specific amino acid-rich yeast strains, inactivated by enzymatic and thermal treatment that hydrolyzes even the cell membranes.

Its specific amino acid composition makes **FERMOPLUS Dap Free Arôme** ideal for the production of floral and fruity tropical aromas, in synergy with the selected yeast, thanks to the Ehrlich reaction. In this reaction, the amino acids present in the nutrient, combined with those from the grapes, are broken down through a series of enzymatic reactions into higher alcohols, which, when combined with carboxylic acids, form esters that express the aroma.

Additionally, **FERMOPLUS Dap Free Arôme** is rich in amino acids that enhance thiol release when fermented with yeast strains suited for this purpose.

FERMOPLUS Dap Free Arôme is the perfect nutrient for fermenting neutral grape varieties when the goal is to achieve a pronounced bouquet, easily detectable at the end of alcoholic fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast autolysates.

→ DOSAGE

From 10 to 40 g/hL.

FERMOPLUS Dap Free Arôme provides 12 ppm* of YAN at 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 light and heat.

Available in 20 kg net sacks.

**Amount obtained by spectrophotometric-enzymatic analysis. Spectrophotometric methods are used, that separately identify the values forming YAN: 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%».*

