



FERMOCEL

Biological and physical regulator of fermentations



→ TECHNICAL DESCRIPTION

Fermocel is a regulating activator of the fermentation of musts and ciders and of the refermentation of wines. Its biochemical activity on the yeasts uniquely combines with a physical action of support and metabolic adsorption towards the same yeasts.

Fermocel supplies the indispensable mineral elements and vitamins needed for the development, growth and activity of the yeast: the biomass is increased by about 30%. This is especially useful during the laborious fermentation of the last few grams of sugar and for refermentations in media already impoverished of nutritional elements and often containing toxic metabolites which may inhibit the fermentation.

The existence of a positive link between the levels of assimilable nitrogen in musts and the intensity and pleasantness of the aroma in finished wines, has been positively established. The amino-nitrogen supplied by **Fermocel** causes a meaningful increase in esters (in particular isoamyl acetate and ethyl caproate) and the simultaneous reduction of higher alcohols (isoamylic) which confer coarseness to white wines. In fact, if the level of amino-nitrogen is high, the yeasts utilize less organic nitrogen and produce less superior alcohols.

The presence of Vitamin B₁ in **Fermocel** guarantees the obtainment of wines with a higher quantity of free SO₂ as the production of pyruvic and α-ketoglutaric acids are reduced.

The combination with organoleptically neutral long chain polysaccharides, ensures a regular run of fermentation through the physical, selected adsorption of the metabolites released by the yeasts (decanoic and dodecanoic acids and their ethyl esters), thus preventing any arrest of fermentation. The support action carried out by the cellulose and its highly effective distributing action, facilitate the spreading and equal distribution of the yeasts in the musts, especially in the case of clarified musts and ciders.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Cellulose, ammonium sulphate, diammonium phosphate, thiamine hydrochloride (Vitamin B₁), chemically inert filter aid.

→ DOSAGE

60 g/hL or 100 kg of product to be fermented or refermented.
10 g/hL of **Fermocel** produce 9 mg/L of Readily Assimilable Nitrogen (RAN).





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→ INSTRUCTIONS FOR USE

Make a suspension in 10 parts of water and add to the must at the beginning of the fermentation after the inoculation of dry active yeast.

N.B.: in the case of stuck fermentations or refermentations, add **Fermocel** and wait 2 days for the fermentation process to start again.

If this doesn't happen add a selected active dry yeast belonging to the physiological variety bayanus through a yeast starter in order to facilitate the acclimatization.

→ STORAGE AND PACKAGING

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

25 kg net bags.

