



FERMOPLUS Energy Glu

Energy booster based on yeast cell walls rich in glutathion



→ TECHNICAL DESCRIPTION

The utilization of **Fermoplus Energy Glu** grants that the yeast never remains without glutathion during the first multiplication stages, assuring the best conditions to obtain a fermentation at the highest level. This new nutrition frontier enables yeasts to fully express their characteristics, which are not normally reached because of metabolic alterations.

Fermoplus Energy Glu, thanks to its particular formulation rich in aminoacids and natural vitamins, enables to obtain a yeast displaying since the reactivation a vigour noticeably higher than usual, positively influencing its multiplication speed.

Fermoplus Energy Glu, directly supplying readily assimilable aminoacids, saves the cell from synthesizing them, thus saving energy that can be turned to its multiplication. **Fermoplus Energy Glu** is the ideal energy booster for fermentations at low temperature, as it accelerates multiplication times and facilitates the prevalence over indigenous strains.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparations based on yeast cell walls, Vitamin B₁.

→ DOSAGE

1:4 of the yeast. For example, for the rehydration of 4 kg of yeast, it will be necessary to use 1 kg of **Fermoplus Energy Glu**.

→ INSTRUCTIONS FOR USE

Directly dissolve in water together with the yeast.

→ STORAGE AND PACKAGING

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

- 1 kg net packs in cartons containing 4 kg.
- 5 kg net bags.
- 20 kg net bags.

