



NUTRIFERM SPECIAL

COMPLEX YEAST NUTRIENT

COMPOSITION

DAP 50%, autolyzed yeast 49.9%, thiamine 0.1%

GENERAL FEATURES

Appearance: light mustard colored powder and grains, with a slight odor of yeast.

NUTRIFERM SPECIAL is a yeast nutrient designed to prevent stuck or sluggish fermentations. It supplies vital yeast nutrients; nitrogen, amino acids, thiamine, sterols and long chain fatty acids. The ingredients are blended in proper proportion to stimulate yeast metabolism ensuring clean, intense aromas and preventing the production of undesirable compounds.

APPLICATIONS

- Fermentations of very clean juice (turbidity < 100 NTU) which can easily become sluggish or stuck. In such situations, the yeast hulls contained in the autolyzed yeast have a two-fold effect: it supports fermenting yeasts and adds long chain fatty acids (C18, C20) which are indispensable for regulating cell membrane permeability.
- Treatment of "stuck" fermentations. Yeast hulls tend to adsorb medium chain fatty acids (C8, C10) and their esters which have been shown to slow or stop fermentation.
- Stimulate yeast growth in all juice and must – red, white and rosé.

DOSAGE

- Stuck and sluggish fermentations: 50 g/hL (4.2 lb/1000 gal). Never add nutrients directly to a stuck fermentation; add to starter culture.
- Red, white and rosé fermentations: 30 - 40 g/hL (2.5 - 3.3 lb/1000 gal) added at yeast inoculation

10 g/hL of **NUTRIFERM SPECIAL** supplies 16 mg/L of YAN and 0.10 mg/L of thiamine.
1 lb/1000 gal of **NUTRIFERM SPECIAL** supplies approximately 19 mg/L of YAN and 0.10 mg/L of thiamine.

LEGAL ADDITION LIMITS

- USA – 60 g/hL (5 lb/1000 gal)
- EU – 60 g/hL (5 lb/1000 gal)

INSTRUCTIONS FOR USE

Dissolve **NUTRIFERM SPECIAL** in a small amount of warm water and let stand for 15-20 minutes. Add at yeast inoculation. For sluggish fermentations, add and mix thoroughly. For stuck fermentations, add to starter culture.

PACKAGING AND STORAGE

1 kg - 10 kg

Sealed package: store in a cool, dry, well-ventilated area away from light.

Opened package: carefully reseal to prevent absorption of moisture and store as above.

Product approved for winemaking by the TTB.

Legal Limit: The amount of Thiamine used shall not exceed 0.005 lb/1000 gallons (0.6 mg/L). The amount of DAP used shall not exceed 8lb/1000 gallons (96 g/hL). The amount of yeast cell walls used shall not exceed 3 lbs/1000 gals. (0.36 g/L) of wine or juice.

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009