
NUTRISTART®

Fermentation activator associating nutritive elements that promotes yeast multiplication.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n°606/2009.*

SPECIFICATIONS

NUTRISTART® is an all-round activator comprised of ammonium salts (phosphate), thiamine and inactivated yeast, enabling:

- The development of a sufficient yeast population,
- Regular and complete alcoholic fermentation,
- The prevention of undesirable compound formation (H₂S, VA, etc.).

SCIENTIFIC RESULTS

Inert yeasts provide survival factors (long chain fatty acids, sterols) and growth factors (amino acids, minerals and vitamins). Ammonium salts (phosphates) are additional essential growth factors.

With regards to efficient fermentation management, it is important to consider that a regular and complete alcoholic fermentation is an essential factor for the successful onset of malo-lactic fermentation.

ENOLOGICAL APPLICATIONS

- **NUTRISTART®** can be used on any type of musts (white, red, rosé).
- 20 g/hL of **NUTRISTART®** provides about 28 mg/L assimilable nitrogen (ammonia and amino acids).
- 20 g/hL of **NUTRISTART®** provides about 0.26N mg/L thiamine (chlorhydrate).
- To be used in the event of nutritive element deficiency in the must.

PHYSICAL CHARACTERISTICS

Aspectpowder Density about 1200 g/L
Colourbeige

CHEMICAL AND BIOLOGICAL ANALYSES

Clostridium spores/g < 10
Salmonella/25g none
E. coli/g none
Coliforms < 10 UFC/g

Staphylococcus aureus/g none
Mold < 10³ UFC/g
Yeast < 10³ UFC/g

PROTOCOL FOR USE

GENERAL CONDITIONS

Do not mix the preparation with active dry yeasts (ADY). Prepare the **NUTRISTART®** and add it to the tank after ADY inoculation.

It is advisable to add **NUTRISTART®** at the beginning of alcoholic fermentation, after a density loss of about 30 points (about 1/3 sugar depletion).

IMPLEMENTATION

For red wine, **NUTRISTART®** can be added directly into the tank during a pump-over.

For white wine, incorporate the total quantity of **NUTRISTART®** to be added in 10 times its weight in water or must. Mix well to completely dissolve the phosphate, then incorporate immediately into the tank with homogenisation.

DOSAGE

• 20 to 40 g/hL for white, rosé or red. Dosage should be based on the initial assimilable nitrogen content of the must, the potential alcohol degree and the turbidity.

• European maximum legal dosage: 44 g/hL.

STORAGE

- Store in original sealed packages, in a cool dry place and in an odour-free environment.
- Optimal date of use (unopened package): 3 years.

PACKAGING

- 1 kg bag - 15 kg box.
- 5 kg bag - 10 kg box.
- 20 kg bag.

For optimal management of yeast nutrition during alcoholic fermentation, refer to the LAFFORT Technical Booklet « Good management of fermentation activators ». A regular and complete alcoholic fermentation is an essential factor for a successful malo-lactic fermentation



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