

ÆNOCELL

ACTIVATOR AND REGULATOR OF ALCOHOLIC FERMENTATION

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.
Does not contain allergens.

Activator and Regulator of alcoholic fermentation composed by cellulosic fibers activated by a specific physical process.

Detoxifying Action

Ænocell is inert, with high purity and has the ability to absorb toxic metabolites which may interfere with the normal yeast development and other unwanted toxins produced by moulds, yeast and bacteria present in the mass.

Balancing Action

Must turbidity during fermentation is a very important parameter in determining final wine quality.

On must too clear, Ænocell allows to return to the turbidity recommended values, thus having regular and high quality fermentation.

Supporting action

Thanks to the wide fibrous surface, Ænocell shows a useful supporting action for yeast cells, allowing a better dispersion in the mass during fermentation.

Easy and safe to use

Ænocell is pre-hydrated and it allows an easier and faster dispersion and therefore reduces working-time. Besides, the dust absence grants operators' safety.

Composition

Polysaccharides activated with physical process.

Characteristics

Appearance: fluffy, humid.

Colour: White

Doses

20-40 g/hl in alcoholic fermentation

60-80 g/hl for musts with NTU < 50

Instruction for use

Dissolve the product uniformly in a water or must (ratio 1:10), directly to the mass.

Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed in a cool and dry place.

Note

Wait till the product is uniformly dissolved before mass filtrating with Oenoflow system.

Packing

Code 118030 - 5 kg packs