

DATA SHEET

ACTIVIT AD FERMENTATION BOOSTER

Nutrient complex rich in organic nitrogen designed to improve yeast metabolism

WINEMAKING APPLICATIONS

ACTIVIT AD is a nutrient made up of organic and inorganic nitrogen (diammonium phosphate) and thiamine. Unlike classic nutrient complexes, its main organic base is autolyzed yeast, which provides a lot more amino acids than an inactive yeast. It also naturally provides the vitamins and minerals yeasts need.

ACTIVIT AD helps yeasts to grow optimally and also puts a stop to overcrowding, which can cause fermentation difficulties and the development of sulphurous odours.

Thanks to the free amino nitrogen it releases, **ACTIVIT AD** boosts the aromas arising from fermentation by providing fruity and floral notes.

Lastly, **ACTIVIT AD** curbs the production of SO₂ that can be seen at times when using ammonium sulphate, and at the same time reinforces the effectiveness of sulphitation procedures, thanks to the thiamine which helps reduce combination problems.

ACTIVIT AD makes it possible to provide a large amount of yeast assimilable nitrogen and to better regulate the growth of yeasts so that their nutritional and metabolic needs can be more easily met.

DOSAGE AND INSTRUCTIONS FOR USE

Maximum dosage allowed per treatment: 60g/hL

Normal dosage: from 10 to 40g/hL depending on the yeast assimilable nitrogen in the must, the strain of yeast used, the concentration of the sugars being fermented and the desired outcome. When added at a concentration of 40g/hL, **ACTIVIT AD** provides 57mg/L of yeast assimilable nitrogen, but (because of the fermentation kinetics) this is technically equivalent to a quantity of 68mg/L of yeast assimilable nitrogen.

We recommend adding ACTIVIT AD at two different stages:

- Straight after adding the yeasts

- A third of the way through the alcoholic fermentation – use this option if adding the product in a single dose.

In the event of a serious deficiency, supplement with diammonium phosphate (DAP) a third of the way through the alcoholic fermentation.

Dissolve ACTIVIT AD in water at a ratio of 1 part product to 10 parts water, and stir until it has spread evenly through the juice.

CHARACTERISTICS

Composition:

• autolyzed yeast (*Saccharomyces cerevisiae*): organic nitrogen content < 11.5% dry material (nitrogen equivalent) and amino acid content between 10% and 20% dry material (glycine equivalent)

- diammonium phosphate
- inactive yeasts (Saccharomyces cerevisiae): organic nitrogen content < 9.5% dry material (nitrogen equivalent).
- Thiamine Hydrochloride (0.10%)
- solid preparation containing insoluble substances

PACK SIZES AND STORAGE INSTRUCTION

• 5kg and 15kg sacks.

Store in a dry, odourless environment, at a temperature of 5-25°C. Once the sack has been opened, the product must be used quickly and can no longer be stored. Once the mixture has been prepared, it must be used that same day.

Institut Œnologique de Champagne ZI de Mardeuil - Allée de Cumières BP 25 - 51201 EPERNAY Cedex France **Tél +33 (0)3 26 51 96 00** Fax +33 (0)3 26 51 02 20 *www.ioc.eu.com* The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.