

# CELLCLEAN

## OPTIMIZATION OF FERMENTATION

Detoxifier for fermentations

### ↓ OENOLOGICAL APPLICATIONS

**CELLCLEAN** is made up of *Saccharomyces cerevisiae* yeast cell walls. The cell walls represent the insoluble fraction of autolysed cells.

**CELLCLEAN** yeast cell walls adsorb alcoholic fermentation inhibitors such as medium-chain fatty acids. (hexanoic, octanoic, decanoic acids) and residue from phytosanitary products.

They also provide survival factors such as sterols and long-chain fatty acids (oleic and palmitic acids).

Using **CELLCLEAN** encourages alcoholic fermentation and allows the risks of sluggish fermentation to be limited thanks to its detoxifying properties and the survival factors supply.

In the case of stuck fermentation **CELLCLEAN** allows the medium to be detoxified before pumping over.

### ↓ INSTRUCTIONS FOR USE

Put **CELLCLEAN** in suspension in 10 times its weight in must or wine and incorporate into the wine or must before adding the yeast culture.

### ↓ DOSE RATE

- Curative / stuck alcoholic fermentation:
  - from 20 to 30 g/hL.
- Curative / sluggish malolactic fermentation:
  - from 15 to 20 g/hL.

### ↓ PACKAGING AND STORAGE

- In 500 g bags

The optimal use-by date for **CELLCLEAN** in its original packaging is indicated on the label.

Store in a dry environment, away from odours, at a temperature between 5 and 25 °C.