

ACTIVIT SAFE™

OPTIMIZATION OF FERMENTATION

100% organic detoxifying nutrient designed for the final stages of fermentation.

WINEMAKING APPLICATIONS

The optimum time for adding nitrogen-rich nutrients is at the end of the growth stage (one-third of the way through alcoholic fermentation), or, in certain cases, at the beginning of fermentation.

However, there are some situations where adding nitrogen at the end of alcoholic fermentation can be beneficial:

- when the amount of YAN initially found in the must has been underestimated
- when alcoholic fermentation progresses too quickly, so that it's difficult to add the nutrition at the 1/3 point
- when the fermentation is sluggish or stop-and-start
- when conditions are generally difficult, i.e. the temperature is too high/low, the alcohol content is too high, etc.

ACTIVIT SAFE™ is a nutrient formed by a yeast autolysate with a high aminic nitrogen content (the form of nitrogen easiest to assimilate at this stage of fermentation) and which allows the yeast cell walls to adsorb any inhibitory toxins that have accumulated during fermentation.

HOW TO USE

Maximum dosage allowed: 65g/hl.

Standard dosages and procedure: from 20 to 40g/hl depending on conditions, when the must has reached a density of 1020 - 1010 (2/3 of the way through fermentation):

- 20g/hl early on, if conditions are difficult.
- 40g/hl if the fermentation process slows down or if it hasn't been possible to add nutrition at any other stage.

Rehydrate **ACTIVIT SAFE™** by vigorously stirring it into 10 times its volume of warm water or must. After adding **ACTIVIT SAFE™** to the must to be treated, ensure it gets mixed in well by performing a pump-over. Once the formula has been rehydrated, it must be used that same day.

CHARACTERISTICS

Composition:

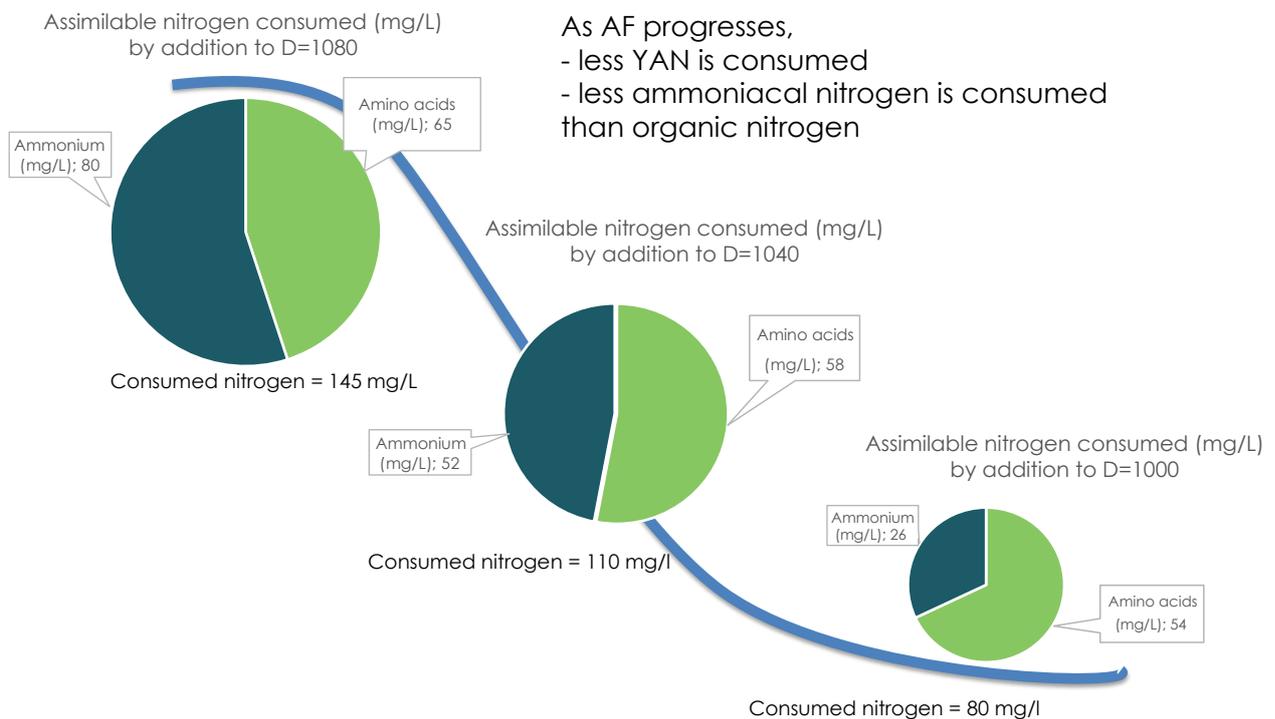
- Yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen content < 11.5% dry matter (equivalent in nitrogen) and amino-acid content between 10-20% dry matter (equivalent in glycine).
- Yeast cell membranes (*Saccharomyces cerevisiae*).

PACK SIZES AND STORAGE

- 1kg, 5kg and 15kg bags.

ACTIVIT SAFE™

At the end of alcoholic fermentation, only aminic nitrogen is still effective as a nutrient



ACTIVIT SAFE™ is a nutrient containing nitrogen only in its aminic form, as it's optimal for addition at the end of alcoholic fermentation. At this stage, ammoniacal nitrogen would not be effective. **ACTIVIT SAFE™** helps the yeast population to activate their sugar-consuming metabolisms in the event of slow-downs or difficult conditions, or when it hasn't been possible to add a mixed nitrogen-rich nutrient at an earlier stage.

At the end of alcoholic fermentation, short-chain fatty acids constitute a threat

When alcohol levels rise, and especially when nitrogen is in short supply, fermentative yeasts release short-chain fatty acids (hexanoic, octanoic and decanoic) as a stress response. These toxins can threaten the survival of *Saccharomyces cerevisiae*, as well as lactic bacteria, and can cause various difficulties to the winemaker – even leading to stuck fermentation in some cases.

ACTIVIT SAFE™ allows the winemaker to both keep stress levels down and to neutralize some of these toxins by adsorbing them onto the yeast cell walls. When added two-thirds of the way through alcoholic fermentation – in other words, when these compounds have reached their maximum levels – it limits the damage they can cause.