IOC
Révélons votre différence

TECHNICAL SHEET

NATJJA fizz

FERMENTATION OPTIMIZATION

Nutrient for the improvement of the yeast wellbeing and for optimising its aromatic revealing capacity specifically for second fermentation

OENOLOGICAL APPLICATIONS

NATJJA FIZZ™ is an innovative, 100% organic yeast nutrient designed to improve and preserve the wellbeing and health of winemaking yeast during secondary fermentation using the Charmat method. Thanks to its balanced organic nutrition content, combined with the anti-free-radical effect of a specially selected fungal-origin chitosan and the 'anti-stress' (alcohol and carbon dioxide are the main causes of stress) role played by its mineral ingredients (magnesium and zinc), **NATJJA FIZZ™** helps optimize the secondary metabolism of the yeast that leads to the expression of aromas and flavours, as well as ensuring successful secondary fermentation.

DOSAGE AND INSTRUCTIONS FOR USE

For secondary fermentation in autoclave: add 10-30g/hl of **NATJJA FIZZ™** to the tank. A 20g/hl dose of NATJJA FIZZTM is equivalent to 18mg/l of YAN (technical equivalent).

Pour one part **NATJJA FIZZ™** into ten parts warm water or wine. After the required dose has been added, stir to make sure that the product spreads evenly throughout the liquid. Once the formula has been prepared, it needs to be used on the same day.

CHARACTERISTICS

Composition:

- Yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen content <11.5% of dry matter (equivalent nitrogen) and amino-acid content ranging from 10% to 20% of dry matter (equivalent glycine).
- Deactivated yeast (*Saccharomyces cerevisiae*) : organic nitrogen content <9.5% of dry matter (equivalent nitrogen).
- Chitosan (from *Aspergillus niger*).

PACK SIZES AND STORAGE

1kg bags.
Store in a dry, odourless place at a temperature between 5-25°C. Once opened, the product must be used within a few hours and cannot be stored further.

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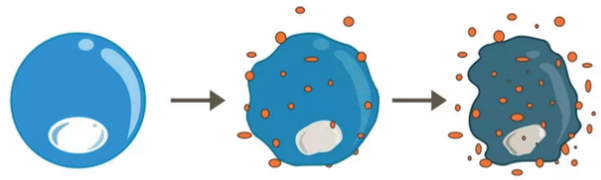
Synergistic anti-free-radical action to keep yeast cells healthy



Healthy cell | Free radicals attacking the cell | Cell undergoing oxidative stress

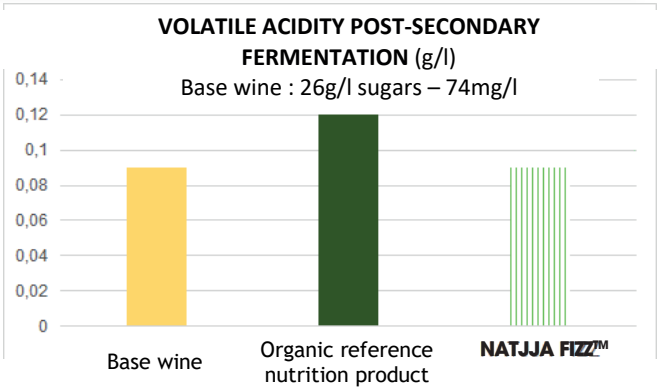
Under respiratory conditions, but also when ethanol is present, winemaking yeast produces free radicals responsible above all for:

- alterations to the yeast's own DNA
- triggering cell death
- decay of the plasma membrane (which can lead to reduced absorption of aroma precursors)
- destruction of enzymes and amino acids (which can inhibit the conversion of aroma precursors).

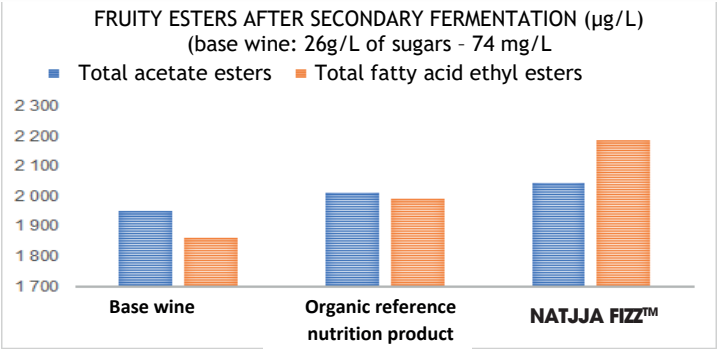
Thanks to its high content of exclusively organic nitrogen, **NATJJATJJFIZZ ™** makes it possible to have control over yeast nutrition, so as to avoid overpopulation during fermentation.
TWhat's more, thanks to its high magnesium and zinc content,**NATJJA FIZZ ™** also helps combat the stress caused by the presence of ethanol and CO_2. The reduction in ethanol-induced stress and the inclusion of a specially selected chitosan in the formula reduce the harmful effects of the free radicals on the yeast's health and increase its overalwwellbeing.T This leaves the yeast free to fully express its secondary metabolism, releasing a full range of flavours and aromas during secondary fermentation.

Proven results to reduce the stress suffered by the yeast

In situations of oxidative stress, winemaking yeasts tend to produce more acetic acid and sometimes its ester, ethyl acetate.
After receiving nutritional supplementation through **NATJJA FIZZ™,** the wines produced present lower levels of volatile acidity and lower ethyl acetate content. This indicates that the oxidative stress suffered by the yeast is reduced by using **NATJJA FIZZ™** from the beginning of secondary fermentation.



Full expression of the fruity notes in the wine, thanks to significant improvements in yeast health



The results of the analyses performed on the aromas, flavours and other sensory properties of the wines treated with **NATJJA FIZZ™** confirm its validity as an innovative form of yeast nutrition. The free-radical-combatting power of **NATJJA FIZZ™** ensures that the yeast will undergo less oxidative stress and the aromas and flavours will be preserved. Wines treated with this product express their aroma potential to the full.

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