

ACTIPROTECT EXPRESS™

FERMENTATION OPTIMIZATION

Drastically simplified yeasting without compromising fermentative safety and aromatic production.

↓ OENOLOGICAL APPLICATIONS

ACTIPROTECT EXPRESS™ is an innovative yeast protector, extremely rich in yeast sterols, whose micro-agglomerated formula makes it possible to significantly simplify the yeasting process while preserving the properties of the yeast strain.

Its exceptional wettability enables an accelerated resuspension, less pulverisation, and doesn't require that the water be heated beforehand.

The optimised bioavailability of the survival factors provided by **ACTIPROTECT EXPRESS™** makes the yeast tolerant to a wide range of rehydration conditions:

- In water at room temperature (> 15°C), without the need to heat to 37°C.
- For only 15 minutes, without the need to acclimatise the yeast to the cold temperature of the must being inoculated.

Beyond this yeasting simplification, **ACTIPROTECT EXPRESS™** still has all the qualities of a 3rd generation protector such as **ACTIPROTECT ROSÉ™** from which it is derived: improved fermentative safety and aromatic production, especially under aggressive conditions (intensive juice clarification, low and high temperatures, wine making under reducing conditions, high ethanol concentrations, etc.).

↓ IMPLEMENTATION AND PRECAUTIONS FOR USE

Dosage: 30 g/hL.

Resuspend **ACTIPROTECT EXPRESS™** by gently stirring it in 10 times its weight of tap water at room temperature (>15°C). Add the selected yeast, stir gently and wait 15 minutes. Add to the must and homogenize by pumping over.

↓ CHARACTERISTICS

Composition:

- Yeast (*Saccharomyces cerevisiae*) autolysate: organic nitrogen content < 11.5% of dry matter (nitrogen equivalent) and amino acid content between 10% and 20% of dry matter (glycine equivalent).
- Inactivated yeast (*Saccharomyces cerevisiae*): organic nitrogen content < 9.5% of dry matter (nitrogen equivalent).

↓ PACKAGING AND STORAGE

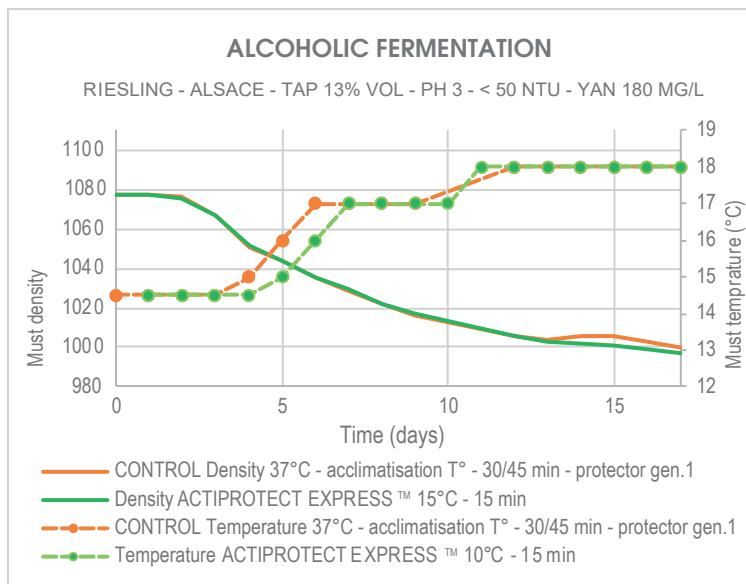
- 1 kg, 15 kg bags.

Store in a dry, odour-free place between 5 and 25°C. Once opened, the product must be used quickly and cannot be stored. Once prepared, the formula can be used within one day.

ACTIPROTECT EXPRESS™

Drastically simplified yeasting without compromising fermentative safety and aromatic production.

PROCESS SIMPLIFICATION, A GAIN IN FERMENTATIVE SAFETY



Whether compared to rehydrated yeast alone or accompanied by a 1st, 2nd or 3rd generation protector*, **ACTIPROTECT EXPRESS™** simplified protocol guarantees similar or even safer fermentation kinetics, without having to use hot water or acclimatise the yeast to the must's temperature, even if it is cold.

Furthermore, using **ACTIPROTECT EXPRESS™** is a logical choice for in-line yeastings as it facilitates the process.

ACTIPROTECT EXPRESS™ meets the needs of wineries to simplify and ensure production in the cellar, particularly for yeasting, without compromising the quality of the fermentations.

BETTER DEFINED SENSORY QUALITY

Thanks to its richness in bioavailable sterols, **ACTIPROTECT EXPRESS™** makes sure that the yeast's membrane functions better to integrate the aromatic precursors.

This allows the yeast to better express the aromatic potential of the grapes, the grape variety and the terroir.

* Yeast protectors can be classified according to their sterol content. Thus, **ACTIPROTECT+™** is a second-generation protector while **ACTIPROTECT ROSE™** belongs to the 3rd generation which led to the **ACTIPROTECT EXPRESS™** formula.

