

# ACTIPROTECT+™

## OPTIMISING FERMENTATION

**Sterol-rich yeast protector**

### ↓ OENOLOGICAL APPLICATIONS

When added to the rehydration water of active yeast, **ACTIPROTECT+™** naturally releases micelles containing specific sterols. These structures have a high affinity with the yeast lipid membrane, enabling rapid incorporation of the sterols into the membrane.

This strengthens the yeasts, making them more resistant to osmotic shock, must acidity and ethanol at the end of fermentation. **ACTIPROTECT+™** gives them a competitive advantage over indigenous yeasts.

The yeast can express its full potential. Less stressed, it produces less volatile acidity and malodorous sulphur compounds during alcoholic fermentation.

Thanks to its abundance of specific sterols, **ACTIPROTECT+™** is a real yeast protector.

### ↓ IMPLEMENTATION AND PRECAUTIONS FOR USE

Dosage: 1 kg **ACTIPROTECT+™** / 1 kg yeast. Minimum recommended: 20 g/hL.

Add **ACTIPROTECT+™** to your yeast rehydration medium before adding your yeast.

Mix 1 kg of **ACTIPROTECT+™** in 10 L of water at 43°C.

Allow the temperature to drop to between 35 and 40°C (in the case of *S. cerevisiae* yeasts) before adding the active dry yeast to the leaven.

Gradually acclimatise the leaven to the temperature of the must by successive additions of must to the leaven, then inoculate the must when the temperature difference between it and the leaven is less than 10°C.

Use of **ACTIPROTECT+™** is recommended in the following cases, among others:

Parameters	Values
Turbidity of the must after settling	< 80 NTU
Fermentation temperature (even on a one-off basis)	< 16°C or > 28°C
Potential alcohol to be produced	>13,5% vol
Yeast used	Sensitive to alcohol or low temperatures
Oxygenation of must during fermentation	< 7 mg d'O <sub>2</sub> per litre of must

### ↓ CHARACTERISTICS

Composition:

- Yeast autolysate (*Saccharomyces cerevisiae*): 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).

Solid preparation containing insolubles.

### ↓ PACKAGING AND STORAGE

- 1 kg, 25 kg bags.

Store in a dry, odour-free place between 5 and 25°C. Once the bag has been opened, the product must be used quickly and cannot be stored. Once prepared, the formula must be used on the same day.