

ACTIVIT SAFE™

OPTIMISING FERMENTATION

A 100%-organic detoxificant nutrient, dedicated to end-of-fermentation use



ŒENOLOGICAL APPLICATIONS

The optimum time for incorporating nitrogen nutrients is at the end of the growth phase (at the one-third stage of the alcoholic fermentation process), or even at the beginning of fermentation in certain specific cases. There are, however, situations when adding nitrogen nutrients at the end of AF can prove useful :

- If the amount of the must's initial available nitrogen has been underestimated.
- If alcoholic fermentation is too rapid, making it difficult to add at the one-third stage.
- If alcoholic fermentation is slowing down or is sluggish.
- Generally speaking, in difficult conditions (temperature too low or too high, high alcohol level).

ACTIVIT SAFE™ is a nutrient made up of a yeast autolysate rich in amino nitrogen (the form of nitrogen that is best assimilated at this stage of fermentation) and yeast cell-walls that allow inhibitory toxins that have built up during fermentation to be adsorbed.



IMPLEMENTATION & PRECAUTIONS FOR USE

Maximum legal dosage : 65 g/hL.

Usual dosage and protocol : 20 to 40 g/hL depending on conditions, when must reaches density of 1020-1010 (2/3 of fermentation) :

- 20 g/hL preventively in difficult conditions.
- 40 g/hL if alcoholic fermentation is slowing down or if no nutritional addition has been carried out earlier in the fermentation process.

Place **ACTIVIT SAFE™** in suspension by shaking rapidly in 10 times its volume of warm water or must.

After incorporation, homogenise the must thoroughly through mixing by pumping over while protected from air. Once prepared, the formulation must be used within the day.



CHARACTERISTICS

Composition :

- Yeast autolysate (*Saccharomyces cerevisiae*) : organic nitrogen level <11.5 % of dry matter (nitrogen equivalent) and amino acid level between 10 % and 20 % of dry matter (glycine equivalent).
- Yeast cellular envelopes (*Saccharomyces cerevisiae*).



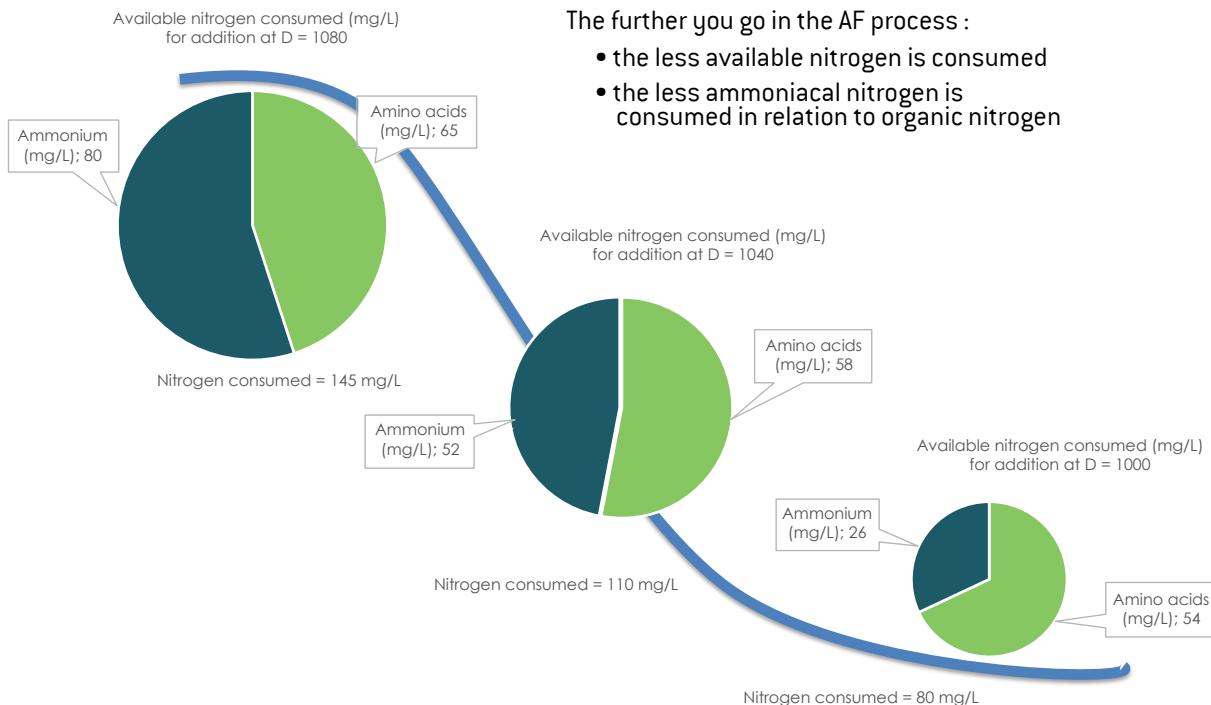
PACKAGING AND STORAGE

- 1-kg, 5-kg and 15-kg bags.

To be stored in a dry, odour-free place, at temperatures of between 5 and 25 °C. Once the sachet is opened, the product must be used rapidly and may not be kept.

ACTIVIT SAFE™

At the end of alcoholic fermentation, only amino nitrogen has any nutritional efficacy



ACTIVIT SAFE™ is a nutrient whose form of available nitrogen (just amino) is optimum for being assimilated at the end of fermentation. Adding ammoniacal nitrogen at this stage does not produce any significant result. **ACTIVIT SAFE™** helps the yeast population activate consumption in sugars if there is a slow-down in the process or in difficult conditions, or if addition recommended at an earlier stage was unable to be carried out.

At the end of alcoholic fermentation, short-chain fatty acids jeopardise the process.

With the build-up of alcohol and even more so when there is nitrogen deficiency, in reaction to stress, fermentation yeasts release short-chain fatty acids (hexanoic, octanoic and decanoic acids). These toxins are negative for the survival of *Saccharomyces cerevisiae* but also lactic bacteria and may consequently bring about various difficulties during the fermentation process, going sometimes as far as stopping the process altogether.

ACTIVIT SAFE™ helps limit stress on the one hand and, on the other, neutralise part of these toxins on the cell-walls via adsorption. Incorporating it at the two-thirds stage of fermentation is when the build-up of compounds is at its maximum and as a result significantly reduces any harmful action.