



ResKue™

APPLICATION

Since 2006 Lallemand R&D have focused on a better characterization of yeast cell walls. The aim was to select the best wine yeast, in combination with the ideal fraction process, to produce a superior oenological cell wall product. **ResKue™**, composed of 100% cell walls is the product issued from this research.

ResKue™ is very efficient to remove toxic saturated short chain and medium chain fatty acids (SMCFA) from wine. Under stressful fermentation conditions yeasts produce toxic SMCFA such as hexanoic, octanoic, decanoic acids, compounds which can build in concentration to a point that the yeasts will lose viability and vitality, hence compromise successful fermentation.

The production of these toxic saturated fatty acids by yeast is significantly increased in stressful fermentation conditions such as low juice turbidity, high sugars, poorly rehydrated yeast or extreme fermentation temperatures, conditions which often lead to stuck alcoholic fermentation.

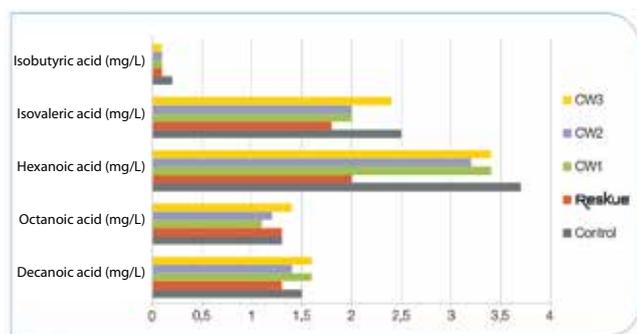


Figure 1: Lab-scale trial, Chardonnay, France, 2012. Addition of different cell-walls at 40 g/hL at the 3/4th of AF. Impact on the SMCFA content at the end of AF.

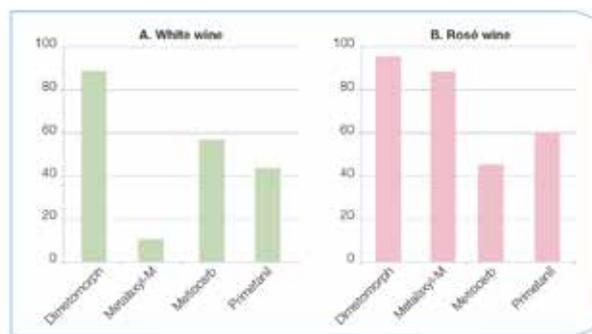


Figure 2: Lab-scale trials, White (A) and Rose (B) wines contaminated with several pesticide residues, Spain, 2013. Pesticide removal (%) after addition of ResKue™ at 40 g/hL.

Given **ResKue's™** significant sorption capacity Lallemand recommend to use this product to **DETOXIFY A STUCK FERMENTATION** before progressing to re-seeding. The use of **ResKue™** will improve the chances of a successful restart and completion of alcoholic fermentation.

DOSAGE AND INSTRUCTIONS FOR USE

1. Recommended dosage is 40g/hL.
2. Maximum Dose for New Zealand produced wine destined for EU is 40g/hL.
3. Rehydrate ResKue™ prior to the addition to wine. Suspend ResKue™ in 10x its weight in water (30°C-37°C), mix then wait for 20 minutes.
4. After the 20 minute rehydration time has lapsed, add to the stuck wine and mix well.
5. Once mixed well in the stuck wine, allow to settle for 48 hours, then rack (or filter) the wine. The racked wine is then ready to commence the Lallemand 'Restarting a Stuck Alcoholic Fermentation' procedure.

Please contact a Lallemand representative for further information.

PACKAGING AND STORAGE

- ResKue™ is a powder available in 2.5kg foil sealed bags.
- Store in a dry environment below 25°C or lower in sealed packets.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.