



Nutrient Vit End™



**For the detoxification of sluggish fermentation.
Used to prevent a stuck fermentation.**

APPLICATION

Nutrient Vit End™ was developed by Lallemand to treat sluggish fermentation.

Nutrient Vit End™ is a complex product including yeast cell walls which have good bio-absorptive properties for toxic saturated short and medium chain fatty acids and pesticides. Given it is comprised of a selected inactivated yeast, it also contributes some survival factors and low levels of yeast derived nutrients, all of which can help the yeast complete fermentation in challenging conditions. Please note however that **Nutrient Vit End™** only provides a minor supply of nutrients, hence does not replace a good nutritional program.

Under stressful fermentation conditions yeast cells produce toxic saturated fatty acids such as hexanoic, octanoic, decanoic acids, compounds which can build in concentration to a point that the yeast cells will lose viability and vitality, hence compromising 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.

By adding **Nutrient Vit End™** at the early signs of a struggling fermentation, these toxic metabolites can be removed, by adsorption, from the wine matrix. Yeast viability and vitality are thus maintained improving the chances of a complete alcoholic fermentation.



DOSAGE

Preventative - Use 30g/hL (300ppm) of **Nutrient Vit End™** early in fermentation when a challenging fermentation is predicted (such as high osmotic pressure, high potential alcohol or low turbidity etc).

For sluggish fermentation – Use 30g/hL (300ppm) of **Nutrient Vit End™** when a potential problematic fermentation becomes evident. It is best to add **Nutrient Vit End™** when the fermentation rate starts to indicate a potential problem, rather than waiting until it has practically stopped, as at this time, the yeast cells may have already been significantly compromised. **Nutrient Vit End™** can be added at any stage of alcoholic fermentation.

INSTRUCTIONS FOR USE

Suspend **Nutrient Vit End™** in water, must or wine (1kg in 10L). Add to the ferment to be treated. Ensure well mixed after addition.

PACKAGING AND STORAGE

- **Nutrient Vit End™** is a powder available in 2.5kg foil sealed bags. When stored in a dry environment at 25°C or lower in sealed packs, the shelf life of Nutrient Vit End is 3 years from the manufacturing date.

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.

WINE
YEASTSWINE
BACTERIANUTRIENTS
/PROTECTORSSPECIFIC
INACTIVATED YEASTS

ENZYMES



CHITOSAN

VINEYARD
SOLUTIONS

LALLEMAND OENOLOGY

Original by culture