



GO-FERM PROTECT™

SECOND GENERATION YEAST PROTECTOR FOR REHYDRATION STEP

APPLICATION

After many years of research, in collaboration with the INRA (Institut Nationale de Recherche en Agronomie) in France, Lallemand developed the second generation yeast protectant called **Go-Ferm Protect®**.

Go-Ferm Protect® is a product developed using the patented, hence unique, NATSTEP® process (patent WO/2006/053994, Australia 2002317228). This process optimizes the bioavailability of microprotectors and micronutrients with the addition of specific inactivated yeast enriched with quality sterols.

Go-Ferm Protect® provides the yeast with a very high amount of sterols, vitamins and minerals. Anne Julien-Ortiz – R&D Director (yeast and nutrition) at Lallemand emphasises that YAN is not the only answer to smooth, complete and clean fermentation: 'Lipid content, vitamins and minerals are key co-factors to take into consideration'.



NATSTEP® (NATural STERol Protection): yeast protection is used during the yeast rehydration step to reinforce the yeast membrane and help protect against osmotic shock.

NATSTEP® yeast protection also improves the yeast's alcohol tolerance, allowing a more predictable fermentation finish without sensory problems.

NATSTEP® is patented (Europe 1395649, Australia 2002317228).

Go-Ferm Protect® secures and optimises fermentation by:

- Increasing the alcohol tolerance of yeast by the fortification of the membrane with sterols and polyunsaturated fatty acids.
- Also provides essential survival factors such as yeast derived magnesium thereby improving yeast survival through to the end of AF.
- Maximises yeast vitality and viability during fermentation.
- Reduces the production of off-flavours including volatile acidity and sulphides.
- Can be used for all styles of white, rosé or red winemaking with all wine yeast.
- Wine musts vary according to grape variety, vintage, grape maturity and juice/must preparation. Given these variations there are no guarantees that essential microprotectors or micronutrients are bioavailable for the yeast.

Lallemand highly recommend the use of **Go-Ferm Protect®** when the fermentation conditions are considered challenging, which include:

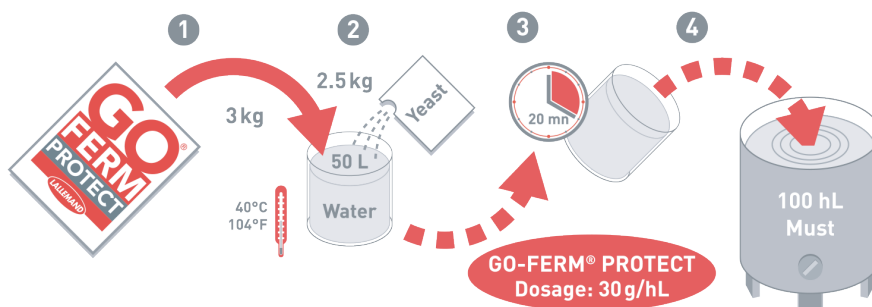
- High baume (high potential alcohol) must
- Botrytised harvests
- Highly clarified juices
- Working with fruit from unknown vineyards (contract processing).



INSTRUCTIONS FOR USE

The recommended dosage is 30g/hL (300ppm) of must volume (when a 25g/hL (250ppm) active dry yeast dose rate is employed). If using a higher or lower dose rate of yeast, respect a ratio of 1 part yeast: 1.25 parts **Go-Ferm Protect**®.

Add **Go-Ferm Protect**® directly to the rehydration water for your selected yeast. Allow **Go-Ferm Protect**® to be well suspended with no lumps before the addition of the dried yeast. Given the high level of sterols (which are hydrophobic) this product can be difficult to dissolve. Often allowing the suspension to stand for 10 minutes prior to re-mixing will help with its dispersion.



PACKAGING AND STORAGE

- **GO-FERM® PROTECT** is a powder available in a 2.5 kg pack.
- When stored at 20°C or lower temperature in sealed packs, **GO-FERM® PROTECT** maintains its effectiveness for at least 4 years.
- Avoid moisture and high temperature exposure.

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.