



FERMAID[®] E

BLANC

COMPLEX YEAST NUTRIENT

Description

FERMAID[®] E Blanc is a comprehensive and well-balanced innovative formulation that associates the following effects:

Additional nitrogen sources: ammonium salts + organic nitrogen.

Contributes to sugar consumption and yeast protein synthesis.

Vitamins:

Essential for yeast growth and stress resistance during fermentation.

Minerals:

Play an essential role in the yeast's energy and enzyme cycle.
Promote esters production.

Specific sterols and polyunsaturated fatty acids:

Improve yeast viability and vitality at the end of fermentation.

Application and results

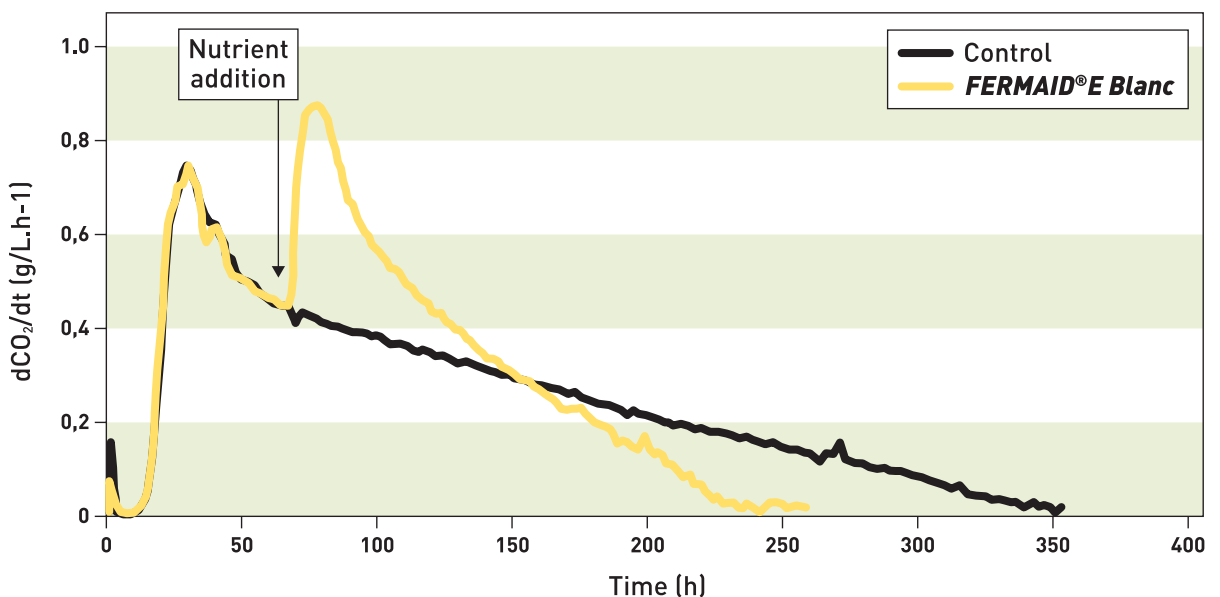
FERMAID[®] E Blanc:

- Corrects specific deficiencies in white and rosé musts.
- Prevents stuck fermentations.
- Limits organoleptic deviations (volatile acidity, H₂S...).
- Maintains aromatic complexity in wine.

FERMAID[®] E Blanc improves yeast activity during fermentation.

FERMAID[®] E Blanc shortens the end of alcoholic fermentation allowing earlier racking and sulphiting.

CHART 1 Nutrient: 40g/hL; 1/3 of the alcoholic fermentation; synthetic must deficient in nitrogen; 24°C; CY-3079 YSEO 25g/hL.

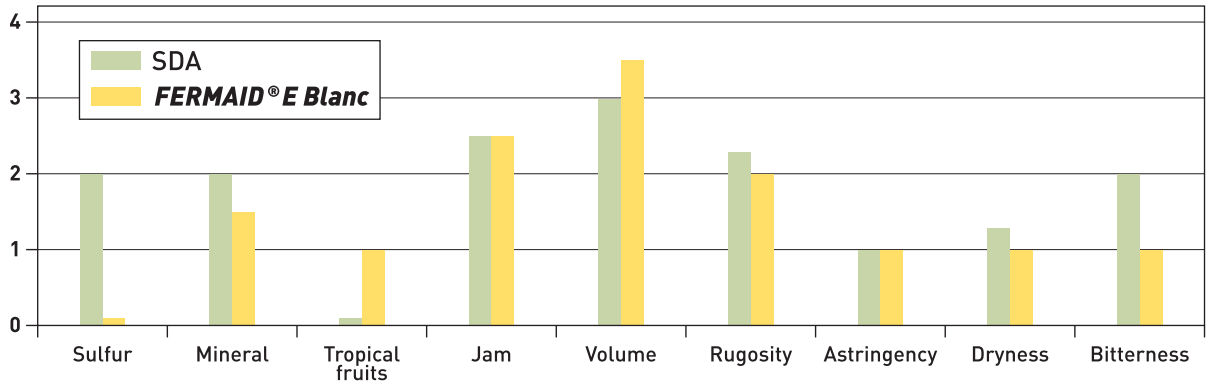




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CHART 2 Effect of **FERMAID[®] E Blanc** on the sensory profile of a Sauvignon (ICV trial R&D Dpt, 2007).



Dosage and instructions for use

	YAN (Yeast Assimilable Nitrogen) in mg/L	
	30 g/hL added product	40 g/hL added product
FERMAID[®] E Blanc	48 mg/L	64 mg/L
DAP	63 mg/L	84 mg/L

- **Preventive usage:**

Incorporate **FERMAID[®] E Blanc** at approximately one third of the way through alcoholic fermentation by way of an aerated pump over lasting a few minutes, to oxygenate and homogenise the nutrient into the must.

In the case of severe nitrogen deficiency, it is recommended to incorporate **FERMAID[®] E Blanc** in two stages: into the must when the yeasts are introduced, and at one third of the way through fermentation.

- **Curative usage:**

In the case of stuck fermentation, **FERMAID[®] E Blanc** should be added at each stage into the acclimatising yeast starter, the yeast starter and the stuck tank.

- **Dosage for use: 30-40 g/hL**

- Maximum dosage authorized by the EC: 40 g/hL

Packaging and storage

- 2.5kg bag and 10kg box.
- Store in a cool and dry environment away from direct sunlight and strong odours below 25°C.
- Shelf-life at the recommended storage temperature is 4 years from production time.

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.

Distributor

