GO-FERM[®] PROTECT EVOLUTION

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YEAST PROTECTOR FOR REHYDRATION STEP



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).



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Description

GO-FERM® PROTECT EVOLUTION is a new generation of 100% natural yeast protector for white and rosé wines.

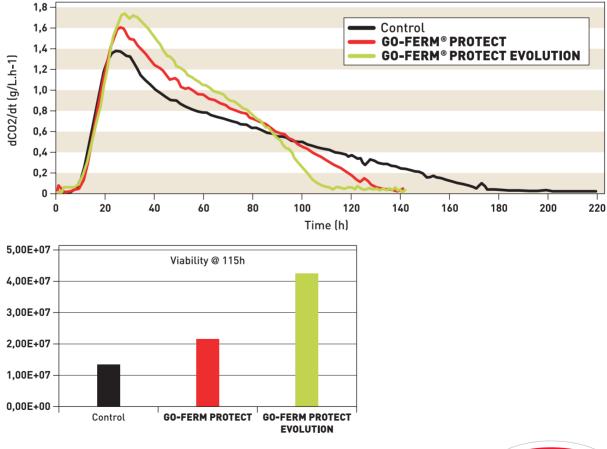
GO-FERM[®] **PROTECT EVOLUTION** has been developed thanks to an improvement of sterol sources (high sterol yeast autolysate) completed by micronutrients yeast sources (specific inactivated yeast).

GO-FERM ® PROTECT EVOLUTION:

- Increases yeast vitality and viability thanks to ergosterols and yeast vitamins sources.
- Improves yeast ethanol tolerance. Enhancement of fermentation security (yeast Mg sources).
- Allows fermentation kinetic compared to O₂ addition. Oxygen addition can be avoided in white and rose winemaking, and replaced by GO-FERM[®] PROTECT EVOLUTION maintaining an optimized yeast activity during fermentation.
- Thanks to higher sterols concentration in yeast membrane, **GO-FERM**[®] **PROTECT EVOLUTION** improves yeast aroma precursors assimilation, allowing a better aromatic compounds release.

Application and results

CHART 1 GO-FERM PROTECT EVOLUTION *impacts on fermentation kinetic:* QA23 (25 g/hL) with yeast protector addition (30 g/hL) during rehydration in high clarified synthetic must.



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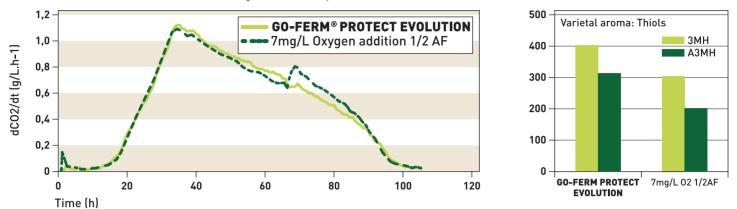
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CHART 2 GO-FERM PROTECT EVOLUTION *vs O*₂ *addition:* Colombard, 20°C, Lalvin R2: 25 g/hL, Goferm Protect Evolution: 30 g/hL at the rehydration.



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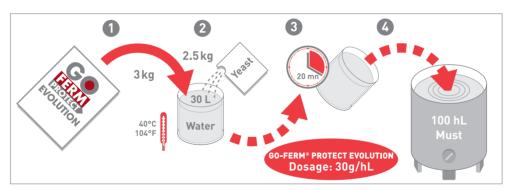
GO-FERM[®]**PROTECT EVOLUTION** impacts the thiols yeast production: it allows an easier and optimized intracellular flux including amino acids transport through permeases: thiols precursors benefit of these better assimilation inside the cell.

Dosage and instructions for use

Add **GO-FERM**[®] **PROTECT EVOLUTION** directly to the rehydration water for your selected yeast.

Recommended dosage: 30 g/hL.

GO-FERM[®]**PROTECT EVOLUTION** can be used with all oenological yeast strains for white and rosé winemaking.



Packaging and storage

GO-FERM[®]**PROTECT EVOLUTION** is a powder available in 10 kg cartons (10 x 1 kg), 1 kg packages.

When stored at 20°C or lower temperature in sealed packs, **GO-FERM**[®]**PROTECT EVOLUTION** maintains its effectiveness for at least 3 years. Avoid moisture and high temperature exposure.

September 2016

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

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