

FERMICOMPLEX FORCE

NUTRIENT, SUPPORT EFFECT AND SURVIVAL FACTOR FOR MID-TERM FERMENTATION

CHARACTERISTICS

Re-hydration of active dry yeast used in oenology is one of the most important steps for a good performance.

When producing this kind of yeast, dehydration involves denaturing of the plasma membrane. When re-hydrating this membrane is restructured and that is the opportune time to get its activation and to make it more resistant to face extreme conditions.

DOLMAR FERMICOMPLEX FORCE provides:

- Sterols and polyunsaturated fatty acids which are essential in the formation of the plasma membrane to prepare it for difficult conditions.
- Micronutrients, vitamins and minerals.

DOLMAR FERMICOMPLEX FORCE improves the implantation of yeast in the medium increasing its viability.

Yeasts show a higher security in fermentation with the consequent organoleptic improvement since it avoids deviations during fermentation.

Use is indicated for:

- Must with probable high alcoholic strength.
- Highly clarified must.
- Must lacking nitrogen.
- Extreme temperatures of fermentation, cold prefermentative maceration.
- Use of yeast that due to its oenological characteristics are sensitive to the fermentation conditions.

The information previously indicated belongs to our present knowledge. It is indicated without any obligation or guarantee by us and its use it is not our responsibility.

This information does not exempt the user from fulfillment of the legislation and safety measures in force.

DOSAGE

30 g/hl, depending on the fermentation conditions.

LEGISLATION

Maximum legal dosage: 50 g/hl.

INSTRUCTIONS

Dissolve the product into 20 times its weight in water, at temperature from 35 to 40 °C. Use this water to re-hydrate yeast following the usual re-hydration protocol.

PACKAGING

1 and 5 kg packed bags.

CONSERVATION

Keep the container filled and perfectly closed with original sealed, protected from light in a dry and odor free place.

Once opened, use the product quickly



FURTHER INFORMATION:

