



Fermo-Start

Other Names

None

Description

Fermo-Start is a fermentation activator based on inactive yeast, yeast cell walls, thiamine hydrochloride, and amino acids. The assimilation of nitrogen in organic form (amino acid) is efficient only in the first phases of fermentation, when the toxic action of ethanol is still low on the functionality of the cytoplasmic membrane. Fermo-Start is designed to assist the rapid activation of the yeast by allowing the yeast to accumulate amino acids. The presence of growth factors assures a quick start, without causing an excessive increase in the maximum rate of fermentation and a growing demand for nutritional requirements.

Properties

- Yeast cell walls
- Thiamine Hydrochloride (Vitamin B1)
- Complies with E.C. food additive specifications and Codex Oenologique International
- Inactive yeast

Directions for use

Dissolve the product in a small amount of water or must with the yeast and homogenously disperse it in the volume to be fermented.

Hazard Warning

Eye and hand protection recommended

Dosage

1 – 2.5 lbs / 1,000 gallons (450 grams – 1.13 kg / 1,000 gallons). At 2.5 lbs / 1,000 delivers to the must the maximum permitted dose of thiamine (0.6 mg/L).

Packaging

15 Kg Bag