



SpringFerm[™] Complete

THE HEALTH PACKAGE FOR YOUR YEAST

Description:

SpringFerm[™] Complete is a complex fermentation nutrient based on the complementary actions of both organic nutrients *G* mineral nitrogen. Its formula was specifically designed for North American winemakers' needs by allowing sequential additions during fermentation. Regular and complete nutrition is thus supplied to the yeast to prevent stuck or sluggish fermentations.

Properties:

COMPLEMENTARY AVAILABLE NITROGEN SOURCES

- Thanks to its richness in ammonium and free amino acids, **SpringFerm[™] Complete** gives both direct and progressive power to the yeast which will be used at different stages of the fermentation. **SpringFerm[™] Complete supplies 21 ppm of available nitrogen** for a product dosage of 2 lbs/1,000 gallons.
- SpringFerm[™] Complete decreases organoleptic deviation risks (volatile acidity, H₂S) and helps the production of higher alcohols and their esters.

SURVIVAL & GROWTH FACTORS SUPPLY

- SpringFerm[™] Complete is rich in fatty acids & sterols which are necessary for yeast viability especially at the end of the fermentation. This supply secures the integrity of the cell wall helping the yeast to face alcohol pressure.
- SpringFerm[™] Complete helps improving yeast metabolism and accelerating sugar fermentation by supplying extra thiamine into the must (0.19 mg/l of thiamine hydrochloride for 2 lbs/1,000 gallons dosage).

SUPPORT & DETOXIFYING ROLE

• Rich in yeast hulls, SpringFerm[™] Complete enables must detoxification from main growth and fermentation inhibitors. It also brings insoluble elements playing a support role on highly clarified musts and favoring yeast fermentation activity.

Applications:

SpringFerm[™] Complete is suitable for all musts showing serious deficiencies in several categories of nutrients which can be of natural or manmade origin like nitrogen deficient vineyards, overripe grapes, very clarified musts, musts undergoing a stuck fermentation to be restarted...

SpringFerm[™] Complete is recommended for multiple additions during the initial and middle phases of the alcoholic fermentation by bringing progressively to the yeast all the elements that are essential to its growth and metabolism.



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Dosage:

SpringFerm[™] Complete can be incorporated from yeast inoculation till the middle of the fermentation by supply of 1 to 2 lbs/1,000 gallons each time.

<u>Warning:</u> SpringFerm[™] Complete must not be legally used over 6 lbs/1,000 gallons due to its content in thiamine according to TTB regulation. It also contains diammonium phosphate (DAP) and yeast hulls subjected as well to usage legal limits that must be taken into account for potential extra additions.

When using **SpringFerm[™] Complete** at medium dosage (i.e. 3 lbs/1,000 gallons), usual dosages of DAP (3 lbs/1,000 gallons) and yeast hulls (1.5 lbs/1,000 gallons) can be complemented. For all other usage, contact your product specialist.

Composition:

Yeast hulls, yeast autolyzates, Diammonium phosphate, Thiamine hydrochloride.

Packaging:

25 Kg (55 lbs) paper kraft bags

Guarantee:

SpringFerm[™] Complete contains yeast hulls and is thus subjected to possible organoleptic deviations due to oxidation.

Fermentis[®] guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place.

Fermentis[®] guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation. Dosage limits may apply. Please contact your product specialist for more information.

Fermentis^{*} fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis[®]-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



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Fermentis division of S.I. Lesaffre • BP 3029 - 137 rue Gabriel Péri - 59703 Marcq-en-Barœul Cedex - France • Tel.: +33(0)3 20 81 62 75 • Fax: +33(0)3 20 81 62 70 • www.fermentis.com