



ViniLiquid™

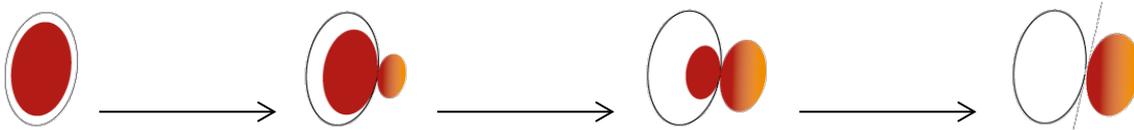


FERMENTATION
AIDS

INNOVATIVE LIQUID FERMENTATION AID COMBINING EFFICIENCY, EASE AND SECURITY

Description:

ViniLiquid™ is an efficient fermentation activator manufactured in order to benefit from the **optimized synergy between both soluble and insoluble parts of highly degraded autolyzed yeasts**. Its **innovating liquid form makes winemakers' work easier**. It is particularly adapted for wineries facing **operational time reduction issues** and/or **difficult fermentable musts** i.e. with low available nitrogen, poor vitamins composition, survival factors deficiency, etc... and rich in fermentable sugars (high potential alcohol).



Active yeast

Inactivated yeast

Partially autolyzed yeast

Fully autolyzed yeast

Properties:

FERMENTATIVE EFFICIENCY

Fermentis' works showed that both soluble and insoluble parts of a fully autolyzed yeast are respectively of great interest regarding fermentation activation.

- The soluble part containing a concentrated pool of free amino acids has a much stronger fermentative power than sole ammonium source helping winemakers reaching faster and more complete fermentations.
- The insoluble part (i.e. yeast hulls) has an important kinetic impact alone and improves the fermentative efficiency of the initial nitrogen supplement.

Based on these results, ViniLiquid™ has been developed to combine these synergetic effects.

Thanks to its liquid form, the direct effect of ViniLiquid™ on the yeasts creates a spectacular fermentation speed increase when added between 1/3 and 1/2 fermentation. Its supply leads to an important cellular regrowth and viability maintenance allowing a fast and clean fermentation achievement, especially in combination with an initial oxygen supply.

When added before malolactic fermentation its micro peptide pool is particularly interesting for the growth and the performance of lactic bacteria.

E2U™



- **Direct use** in the must without prior dissolution,
- **Total dispersibility into the must** without any homogenization problems,
- **Pumpable and homogenous**, ready to inject manually or via **automatized systems**.

SECURITY

ViniLiquid™ liquid form eliminates the risk of inhalation related to highly dusty products.



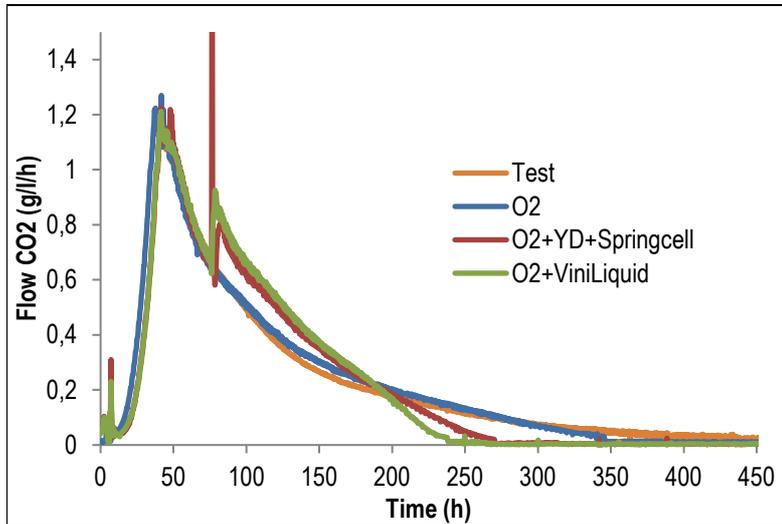
THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



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Trial:

Chardonnay must 2011, 12.7% v/v, initial YAN: 188ppm



The use of ViniLiquid™ in comparison with the totally equivalent dry recombined product (Yeast derivative YD + SpringCell™ yeast hulls) showed better performances in terms of fermentation completion due to a direct assimilation of the nutrients allowed by its liquid form.

Dosage:

Due to its strong fermentation power, Fermentis® recommends using:

**50 ml/hl of ViniLiquid™ for an equivalent supply of
20 mg/l of Yeast Available Nitrogen**

For a maximum efficiency, use ViniLiquid™ between third and mid-fermentation and combine its addition with:

- Oxygen addition 24-48hrs after yeast inoculation,
- DAP and/or Springferm™ addition at yeast inoculation when initial YAN and/or turbidity is not sufficient,
- An extra addition of DAP at the same addition time in case of musts very poor in nitrogen.

To restart a stuck fermentation: 50ml/hl in the yeast starter

As a malolactic fermentation (MLF) activator: 25 to 50ml/hl before MLF depending on the alcohol content.

Composition:

Saccharomyces cerevisiae autolyzed yeasts; D,L Malic acid (E296); Potassium metabisulfite (E224)

Packaging:

6kg and 12kg PEHD jerry can

210kg PEBDL big bag in Easyliquid packaging

Guarantee:

Fermentis® guarantees an optimum storage of this product during 2 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.

Fermentis® fermentation aids and functional products are exclusively produced from 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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