

ACTIFERM MVR

COMPLEX NUTRIENT FOR ALCOHOLIC FERMENTATION.

Mid-fermentation nutrient containing survival factors.

For maintaining yeast viability until the end of fermentation.

Ammoniacal nitrogen, specific inactivated yeasts, cell walls.



---CHARACTERISTICS AND PROPERTIES---

ACTIFERM MVR is used during mid-fermentation, to maintain yeast viability until the end of alcoholic fermentation.

- In all cases, add oxygen (10 mg/L) between one-third and halfway through fermentation to make the yeast cell walls more resistant to alcohol.
- In cases where there is a significant nitrogen deficiency, add ammonium salts at the beginning of fermentation to obtain a sufficient number of yeasts.
- In cases where there is a strong presence of indigenous yeasts, it is recommended to add thiamine at the beginning of the fermentation to obtain a sufficient number of yeasts. Indeed, when there is a thiamine deficiency due to consumption by *Kloeckera* or other indigenous yeast, the growth of the selected yeasts inoculated will be limited.

The main cause of sluggish or stuck fermentations in red wines is the dissolution of their cellular walls by alcohol, particularly at high temperatures. The physiological effect of this dissolution is the destruction of the proteins that carry sugar, which provokes a gradual death of the yeasts, leading to a stuck fermentation.

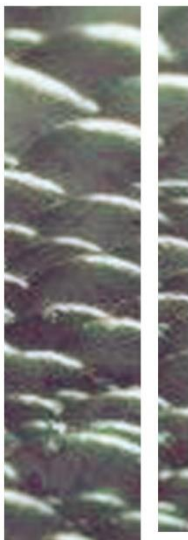
ACTIFERM MVR, added mid-fermentation, provides nitrogen that is used by the yeast to re-activate proteins that transport sugar, thereby ensuring fermentative activity. This nitrogen is supplied in the form of ammonia and also in the form of aminos (by adding specific inactivated yeasts).



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ACTIFERM MVR also provides (through the specific inactivated yeasts that it contains) survival factors, which reinforce the yeast cell walls so that they are more resistant to high alcoholic contents.

ACTIFERM MVR provides yeast cell walls, which detoxify the surroundings by absorbing the short-chain fatty acids (yeasts inhibitors).

---DOSAGE---

20-40 g/hL, depending on fermentation conditions (maturity, temperature, strain of yeasts used, etc.).

---INSTRUCTIONS FOR USE---

- Dissolve 1 kg of **ACTIFERM MVR** in about 10 L of fermenting must (immediately soluble).
- Add at mid-fermentation during a pumping over. Take care due to risk of frothing or overflow, which is possible when solid materials are added during fermentation.

---LEGISLATION---

ACTIFERM MVR contains ammoniacal nitrogen. Its maximum legal dose is 40 g/hL (if there is no other contribution of ammoniacal nitrogen).

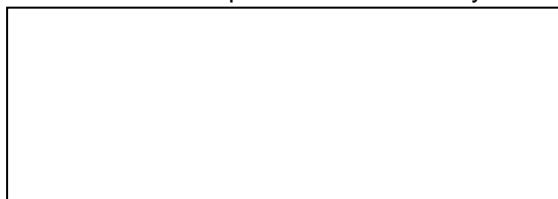
---PACKAGING---

1 kg bags.

---STORAGE---

Store unopened in a dry, dark, and odourless place.
Once opened, use quickly.

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