

PRE FERM®

**A natural yeast protector
used during the rehydration phase of active dry yeasts.**



Rehydrating selected active dry yeast is a vital step for a successful yeast inoculation. Ensuring the proper restarting conditions (water temperature, rehydration time, etc.) is of course essential, even if it is not the only important factor. Indeed, the drying process of the yeasts will cause a contraction of their intracellular volume, breaking down their membrane. Yet, this plasma membrane protects the yeast from the physicochemical stresses of the must (low pH, high alcohol) during alcoholic fermentation.

Recent scientific studies have shown that sterols have a positive impact during the rehydration phase of active dry yeast.

Indeed, these sterols are real micro-protectors. Added during the rehydration phase, they allow a better reorganization of the yeast membrane. This makes the yeast more resistant to the stress improving the alcoholic fermentation.

---CHARACTERISTICS AND PROPERTIES---

PRE-FERM is 100% natural and provides to the yeast all the essential elements to ensure its protection:

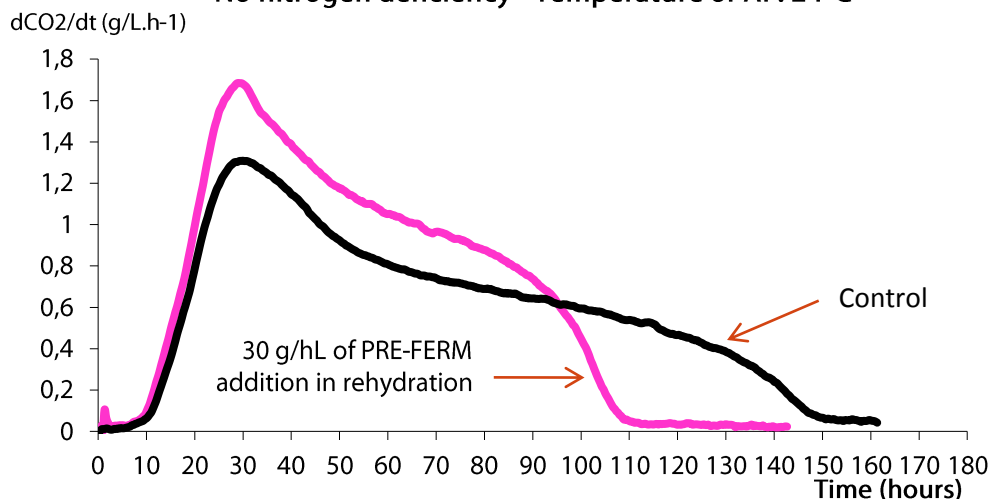
- an optimal amount of micro-protectors (specific sterols and polyunsaturated fatty acids) thanks to the technology NATSTEP™, developed and patented by Lallemand;
- a composition specially suitable for the protection and the reactivation of the yeasts;
- facilitation of the absorption of these compounds by the yeast during the rehydration.

Many trials have been done with PRE-FERM in both laboratory and cellars. All of them have confirmed that PRE-FERM has a significant positive impact on the behavior of selected yeasts during the alcoholic fermentation with:

- an improved restart of the yeast activity;
- a better implantation of the selected yeast;
- a higher resistance to stress (alcohol and temperature) which secure the yeast viability and activity until the completion of the alcoholic fermentation;
- a faster and more reliable alcoholic fermentation;
- getting wines with a better sensory profile (less volatile acidity under difficult conditions).



Kinetics of fermentation speed Synthetic medium mimicking a high clarification No nitrogen deficiency - Temperature of AF: 24°C



---APPLICATIONS---

PRE-FERM is particularly recommended in difficult conditions linked with the quality of musts: strong clarity (turbidity < 100 NTU), high maturity (potential alcohol > 13% vol.), deficiency in essential nutrients.

PRE-FERM is a key element when rehydrating yeast to prepare starters for restarting stuck fermentations.

---DOSAGE---

- For alcoholic fermentations: for a 20 g/hL of selected yeasts inoculated, the optimal dose of PRE-FERM is 30 g/hL.
- For yeast starters in case of stuck fermentation: the optimal PRE-FERM dose is 40 g/hL of total yeast starter to be prepared.

---INSTRUCTIONS FOR USE---

- For alcoholic fermentations:

Dissolve PRE-FERM in 20 times its weight of water at 40°C. This solution will then be used to rehydrate the selected yeasts. Add the active dry yeast as recommended on the package.

For example: for 100 hL of must, dissolve 3 kg of PRE-FERM in 30 liters of water and 30 liters of must at 40°C, and then rehydrate 2 kg of selected yeast in this solution (20 g/hL of must). After 20-30 minutes, use this preparation to inoculate the must.

- For yeast starters in case of stuck fermentation:

To prepare a yeast starter to restart a fermentation calculated based on 10% of the total volume, dissolve PRE-FERM in 20 times its weight of water at 40°C, then rehydrate the yeast for 20-30 minutes before beginning the actual yeast starter (follow the advice of your oenologist).



---PACKAGING---

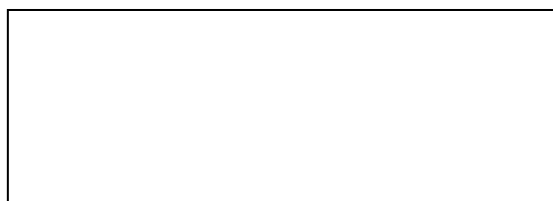
Powder – 1 kg bag

---STORAGE---

Store unopened in a dry, dark, and odorless place at a temperature below 25°C for up to three years.

Use quickly after opening.

Danstar product distributed by:



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