SUPERSTART® Blanc

Yeast preparate to use for in ADY rehydration phase for a strong fermentation finish. PATENT F 2.736.651.
Specific formulation for white and rosé wines conditions.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in OEnology. In accordance with the current EU regulation n°606/2009.

SPECIFICITIES AND OENOLOGICAL USE

A specific preparation of yeast origin naturally rich in vitamins, minerals, long chain fatty acids and sterols. The growth factors of **SUPERSTART® BLANC** help regulate the formation of undesired compounds and the yeast growth and are co-factors of membrane transports. The survival factors are implied in maintaining the conformation and membrane resistance.

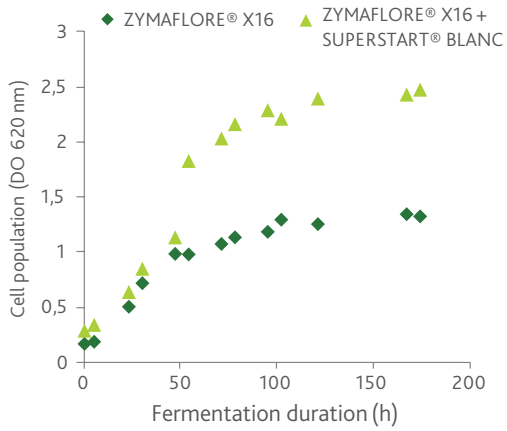
Thanks to its specific formulation for white and rosé wines conditions, **SUPERSTART® BLANC** optimises the potential of the fermenting yeast to produce and release aromatic compounds. In addition it guarantees a better resistance to alcohol and a strong fermentation finish.

SUPERSTART® BLANC increases yeast viability and the general metabolism of the yeast and therefore:

- Increases the yeasts' resistance to difficult conditions (low turbidity, anaerobic winemaking,high alcohol concentrations).
- Optimises the revelation and production of aromatic compounds by yeasts.
- Prevents the excessive production of volatile acidity.
- Reinforces the efficiency of «*pied de cuve*».

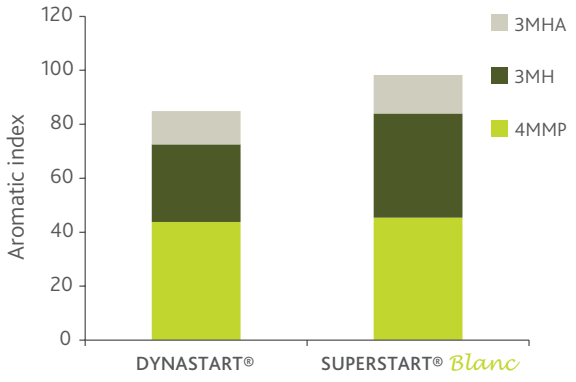
SCIENTIFIC AND EXPERIMENTAL RESULTS

- ***Better cell viability***



*The evolution of the cell population by **ZYMAFLORE® X16** rehydrated with and without **SUPERSTART® BLANC**. Fermentations are done on a 200 g/L of sugar must and a level of available nitrogen < 140 mg/L.*

- ***Improved yeast aromatic performance***



*Results with **SUPERSTART® BLANC** on the 4MMP (boxwood), 3MH (grapefruit) and 3MHA (passion fruit) content.*

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PHYSICAL CHARACTERISTICS

Aspect	powder
Colour	beige

CHEMICAL & MICRO BIOLOGICAL ANALYSIS

Humidity	< 6 %
Total nitrogen	about 7 %
Proteins	about 45 %
Carbohydrates	about 40 %
Minerals	about 6 %
Clostridium spores /g	< 10
Salmonella/25g	not detected
E. coli/g	not detected
Staphylococcus aureus/g	not detected
Pseudomonas aeruginosa/g	not detected
Arsenic	< 1 ppm
Lead	< 1 ppm
Mercury	< 1 ppm

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

To be added to yeast rehydration water. Do not use directly in the tank (the elements provided by **SUPERSTART® BLANC** would be absorbed by the indigenous flora or would be bound by certain components).

DOSAGE

20-30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.

SUPERSTART® BLANC is recomended for the initial yeast inoculation and for the restart culture in the event of a stuck fermentation. *(in this case, refer to our fermentation restart protocol)*.

IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART® BLANC** needed for the fermentation tank in 20 times its weight in water at 37°C. Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

STORAGE

- Store in original, unopened bags at moderate temperatures in a dry place.
- Optimal date of use (unopened bag): 3 years.

PACKAGING

1 kg bag - 10 kg box.

5 kg bag - 10 kg box.

10 kg bag

For optimal management of yeast nutrition during alcoholic fermentation, refer to the Technical Booklet « Good management of fermentation activators ». A regular and complete alcoholic fermentation is an essential factor for a faster offset of malo-lactic fermentation.

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