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# BI-ACTIV®

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Alcoholic fermentation booster to be used in the case of sluggish or stuck fermentations.  
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology.  
 In accordance with the regulation (EC) n° 606/2009.*

## SPECIFICATIONS

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A specific formulation based on yeast cellular envelopes (yeast hulls), inert support elements (cellulose), and inactivated yeast for vinification, **BI-ACTIV®** provides:

- A physical support effect for the yeasts.
- Detoxification of the must and the wine.

## ŒNOLOGICAL APPLICATIONS

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In the event of slow alcoholic fermentation, **BI-ACTIV®** enables the grape must to be detoxified, provides survival factors for the yeasts and enables fermentation to be completed.

In the event of stuck fermentation, **BI-ACTIV®** detoxifies the wine and prepares it for the new inoculation.

**BI-ACTIV®** can be used in the vinification of highly clarified must and immediately provides support elements and survival factors, which are essential for membrane stress-resistance.

**BI-ACTIV®** does not provide assimilable nitrogen.

**BI-ACTIV®** can be used on all types of must or wine, white, rosé or red.

## SCIENTIFIC RESULTS

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The inert elements allow a support effect for the yeast, essential in the case of highly clarified must. The yeast walls have a high adsorption capacity for medium-chain fatty acids (C6, C8, C10) (Lafon-Lafourcade *et al.*, 1984), which act as fermentation inhibitors (Salmon *et al.*, 1993). Finally, inactivated yeasts provide survival factors (long chain fatty acids and sterols).

**BI-ACTIV®** also has a positive effect on malo-lactic fermentation.

## PHYSICAL CHARACTERISTICS

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Aspect ..... powder                      Apparent density (tight packed) ..... ≈ 500 g/L  
 Color ..... white

## CHEMICAL ANALYSIS

|                      |           |  |         |
|----------------------|-----------|--|---------|
| Total nitrogen ..... | ≈ 1 %     | Cadmium .....                          | < 1 ppm |
| Proteins .....       | ≈ 6 %     | <i>Clostridium</i> spores/g .....      | < 10    |
| Carbohydrates .....  | ≈ 85 %    | <i>Salmonella</i> /25g .....           | none    |
| Minerals .....       | < 2 %     | <i>E. coli</i> /g .....                | none    |
| Arsenic.....         | <2,5 ppm  | <i>Staphylococcus aureus</i> /g .....  | none    |
| Lead .....           | < 6,5 ppm | <i>Pseudomonas aeruginosa</i> /g ..... | none    |
| Mercury.....         | < 1 ppm   |  |         |

## PROTOCOL FOR USE

### GENOLOGICAL CONDITIONS

- In the event of a stuck fermentation, adjust the SO<sub>2</sub> (20 to 30 ppm), rack and then add the **BI-ACTIV**<sup>®</sup>. *Please refer to our restarting stuck fermentations protocol.*

### DOSAGE

- In the event of slow fermentation (white, rosé, red) and low turbidity: 30 g/hL (300 ppm).
- In the event of treatment for a stuck fermentation: 60 g/hL (600 ppm) for red, 30 g/hL (300 ppm) for white/rosé or if used in conjunction with **TURBICEL**.  
Maximum legal dose (EU): 303 g/hL.

### IMPLEMENTATION

In order to allow for optimal expansion of the support elements, leave the product to aerate for 10 minutes before use. The product must be used within 1 hour of opening. Do not use opened bags. Use a clean, inert container. Dissolve the total quantity of **BI-ACTIV**<sup>®</sup> to be added in 10 times its weight in must or wine. Mix well, then incorporate directly into the tank during a pump-over.

### STORAGE

- Store in original packaging at room temperature in a dry and odourless room.
- Optimal date of use : 3 years after packing date.

### PACKAGING

1 kg bag. 10 kg box.

