



## CHEMICAL AND BIOLOGICAL ANALYSES

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Salmonella/25g .....	none
<i>E.coli</i> /g .....	none
Coliforms .....	< 10 <sup>2</sup> UFC/g
<i>Staphylococcus aureus</i> /g .....	absence
Mold .....	< 10 <sup>3</sup> UFC/g
Viable yeast .....	< 10 <sup>2</sup> UFC/g

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Lactic acid bacteria .....	< 10 <sup>3</sup> UFC/g
Acetic acid bacteria.....	< 10 <sup>3</sup> UFC/g
Iron.....	< 40 ppm
Lead .....	< 4 ppm
Mercury.....	< 1 ppm
Arsenic.....	< 3 ppm
Cadmium .....	< 1 ppm

## PROTOCOL FOR USE

### ENOLOGICAL CONDITIONS

Do not mix the preparation with active dry yeasts (ADY). Prepare the **NUTRISTART®** and add it to the tank after ADY inoculation.

It is advisable to add **NUTRISTART®** at the beginning of alcoholic fermentation, after a density loss of about 30 points (about 1/3 sugar depletion).

### IMPLEMENTATION

For red wine, **NUTRISTART®** can be added directly into the tank during a pump-over.

For white wine, incorporate the total quantity of **NUTRISTART®** to be added in 10 times its weight in water or must. Mix well to completely dissolve the phosphate, then incorporate immediately into the tank with homogenisation.

### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use (unopened package): 3 years.

### DOSAGE

• 20 to 45 g/hL (200 - 450ppm) for white, rosé or red. Dosage should be based on the initial assimilable nitrogen content of the must, the potential alcohol degree and the turbidity.

• European maximum legal dosage: 46 g/hL (460 ppm) (the maximum **NUTRISTART®** dosage supplies 0.6 ppm of thiamine).

### PACKAGING

- 1 kg bag - 15 kg box.
- 5 kg bag - 10 kg box.
- 20 kg bag.

