

DYNASTART®

Patent F 2.736.651

A combination of growth and survival factors, **DYNASTART®** is a yeast preparation for use in the rehydration water of active dry yeast (ADY).

SPECIFICATIONS

A specific preparation of yeast origin, naturally rich in vitamins, minerals, fatty acids and sterols. **DYNASTART®** improves resistance to difficult medium conditions (*high alcohol percentage, low fermentation temperatures*) but also makes it possible to compensate for a deficiency in sterols (*low turbidity, anaerobic vinification*) for a strong fermentation finish..

DYNASTART® improves viability and the general metabolism of the yeast, and thus:

- Significantly increases **resistance to ethanol**.
- Avoids excessive production of volatile acidity.
- Improves **aroma release optimization / aroma production** by the yeast.
- Limits the production of negative sulfur compounds.
- Reinforces starter culture efficiency.

OENOLOGICAL APPLICATIONS

To be used especially in the event of high potential alcohol degree, in the event of low juice turbidity, low fermentation temperature, and in fermentation restart starter cultures.

- **DYNASTART®** provides, **during yeast rehydration**, the essential elements (sterols) of the yeast membrane, and guarantees membrane fluidity, its resistance to alcohol and higher efficiency of the sugar transporters through **to the last yeast generation**.
- **DYNASTART®** does not provide assimilable nitrogen. In the event of nitrogen deficiency, an addition of ammonium salts or organic nitrogen remains essential.

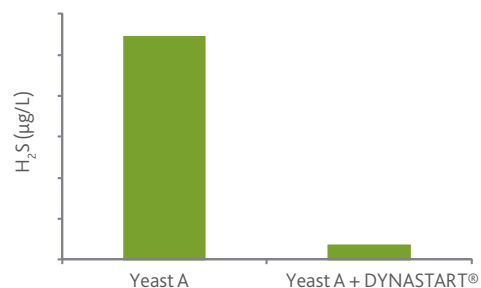
SCIENTIFIC AND EXPERIMENTAL RESULTS

Growth factors contained in **DYNASTART®** (vitamins and minerals) are implicated in minimizing the formation of undesirable compounds, promoting cellular growth, and are co-factors in membranous transport mechanisms. Survival factors (sterols, fatty acids) play a role in fermentative metabolism and resistance to alcohol.

When the potential alcohol degree is very high (in red, for example), sterol intake prevents membrane disruption and increases cellular viability; therefore it allows a strong fermentation finish.

- **Prevention of the production of negative sulphur containing compounds**

Cabernet Sauvignon 2009. Total assimilable nitrogen 160 mg/L. Ethanol 14,5% vol. pH 3,55, VA (g/L) 0,58 (without DYNASTART/SUPERSTART®) and 0,41 (with DYNASTART/SUPERSTART®) at the end of the MLF.

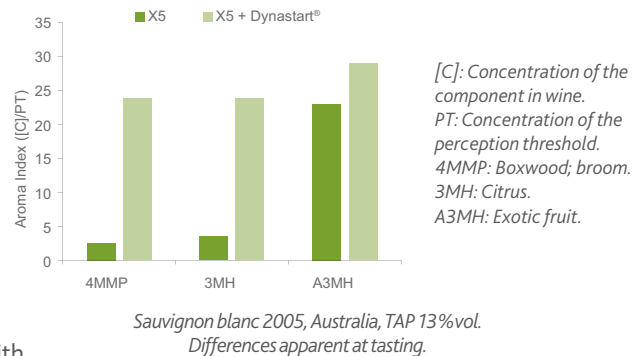


- **Prevention of excessive production of volatile acidity.**

The preparation of yeasts for stress (nutritional deficiency, high osmotic shock) before inoculation by using **DYNASTART®** limits volatile acidity production in difficult fermentation conditions by up to 50%. (*data available, contact us*).

- **Improved yeast aromatic performance**

By enhancing the general uptake of components of the must, **DYNASTART®** optimizes the yeast metabolism and enzymatic mechanisms, especially in terms of the production of fermentative aromas or the optimal release of certain aromatic precursors such as thiols.



- **Improved starter culture efficiency.**

Yeast re-hydration for the preparation of the starter culture with **DYNASTART®** enables better yeast acclimatization and better yeast multiplication. The implantation of the starter culture is improved and the fermentation finishes more rapidly.

- **Lag phase and prefermentative maceration (cold soaking).**

It is important to emphasize the fact that **DYNASTART®** enables a more rapid fermentation completion, but does not reduce the lag phase. In the case of cold prefermentative maceration (cold soaking), it is advisable to inoculate in two stages: one part before cold soaking, then the remainder at the end of the cold soaking, on both occasions using **DYNASTART®**.

PROTOCOL FOR USE

GENOLOGICAL CONDITIONS

To be added directly to active yeast rehydration water prior to the yeast for the first inoculation and for the restart culture in the event of stuck fermentation (*in this case, refer to our fermentation restart protocol*).

DOSAGE

30 g/hL in must to be fermented.

IMPLEMENTATION

Do not use open sachets.

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

STORAGE

Store in original, unopened packaging and use within the specified use-by date.

Particular conditions: refer to the technical data sheet.

PACKAGING

1kg bag.

5kg 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.

