



FERMOPLUS® Energy Glu 3.0

Nutrient for the yeast rehydration rich in highly assimilable microelements and glutathione



→ TECHNICAL DESCRIPTION

Fermoplus Energy Glu 3.0 is the new frontier for the yeast nutrition in the rehydration stage; a formulation enriched with available amino acids, sterols and natural glutathione.

Fermoplus Energy Glu 3.0, thanks to its formulation rich in amino acids and natural vitamins, allows obtaining a yeast that, since its reactivation, displays a vigour exceeding the standard, positively influencing its multiplication speed. By directly providing readily assimilable amino acids, it enables the cell not to synthesize them. In addition, it saves the energy it can dedicate to its multiplication, especially in the hydration stage, where the energy expense is higher.

Fermoplus Energy Glu 3.0, enriched with natural sterols, guarantees a perfect fermentation start and its regular continuation, thanks to the high elasticity of the cell membrane rehydrated in the presence of these compounds.

Fermoplus Energy Glu 3.0, thanks to a special enzymatic lysis of the yeast cells, can increase the glutathione content that, acting as an antioxidant, ensures the best conditions to get the most from fermentation and reduce cellular aging.

This new nutrition frontier allows the yeasts to fully express their characteristics, which are normally not met because of metabolic alterations.

Fermoplus Energy Glu 3.0 is the ideal energy product for low temperature fermentations, as it speeds up multiplication times and promotes prevalence over indigenous strains.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates, thiamine hydrochloride (vitamin B1).

→ DOSAGE

Add **Fermoplus Energy Glu 3.0** at the ratio 1:4 with yeast. If you rehydrate 4 kg of yeast, you need to use 1 kg of **Fermoplus Energy Glu 3.0**.

→ INSTRUCTIONS FOR USE

Dissolve the dose into water together with the yeast to hydrate.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

0,5 kg net packs in cartons containing 4 kg.
5 kg net bags.

