

BI-ACTIV®

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 Oenology.
In accordance with the current EU regulation n° 2019/934.*

SPECIFICATIONS

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.

OENOLOGICAL APPLICATIONS

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

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

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



LAFFORT

l'œnologie par nature

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Total nitrogen (%)	≈ 1	Lead (ppm)	< 2
<i>E. coli</i> (/25 g)	none	Arsenic (ppm)	< 3
<i>Staphylococcus</i> (/g)	none	Mercury (ppm)	< 1
<i>Salmonella</i> (/25 g)	none	Cadmium (ppm)	< 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- In the event of a stuck fermentation, adjust the SO₂ (20 to 30 ppm), rack and then add the **BI-ACTIV**®. *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 (3030 ppm).

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**® 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 RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

1 kg bag. 10 kg box.

