YEAST PRODUCT

FRESHAROM®

Specific preparation of inactivated yeast with high reducing power, for aroma preservation in white and rosé wines.

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 AND OENOLOGICAL APPLICATIONS

FRESHAROM® is the result of research on protection phenomena concerning oxidation during lees maturation (LAVIGNE *et al*, 2000). Yeast plays an important role in the biosynthesis and release of antioxidant compounds, such as amino acids and sulfurous peptides including glutathione.

Thanks to its unique reducing metabolite composition, **FRESHAROM®**:

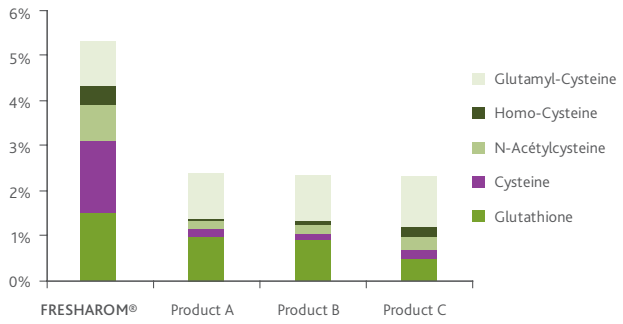
- Allows the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and so boost wine glutathione content.
- Protects the aromatic potential of the wine and significantly delay the appearance of oxidised notes (ageing aromas: sotolon and phenylacetaldehyde).
- Inhibits the mechanism of browning.

FRESHAROM® allows for the production of wines with enhanced aromatics and a higher ageing potential.

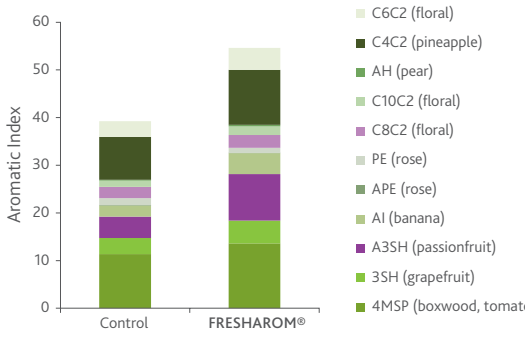
EXPERIMENTAL RESULTS

Protective power of **FRESHAROM®** compared to three other commercial products at equivalent application.

**Protective power: Total content of protective compounds (glutathione and source metabolites)*



Aromatic Index (concentration / perception threshold) in volatile thiols and fermentation esters after 3 months of ageing, 2 comparative modalities. Sauvignon blanc.



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PHYSICAL CHARACTERISTICS

Aspect	powder
Colour	beige

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%)	< 7	*E. coli* (/25 g)	none
Insoluble part (%)	> 60	*Staphylococcus* (/g)	none
Total Nitrogen (%)	< 10	*Salmonella* (/25 g)	none
Viable yeast (CFU/g)	$< 10^2$	Lead (ppm)	< 2
Mould (CFU/g)	$< 10^3$	Arsenic (ppm)	< 3
Lactic acid bacteria (CFU/g)	$< 10^3$	Mercury (ppm)	< 1
Acetic acid bacteria (CFU/g)	$< 10^3$	Cadmium (ppm)	< 1
Coliforms (CFU/g)	$< 10^2$		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- To obtain optimal aroma protection, it is advisable to protect the must against oxidation during the prefermentative phases, to choose an adapted yeast strain, and to correctly protect and nourish the yeast.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

IMPLEMENTATION

Incorporate **FRESHAROM® during the first third of alcoholic fermentation,** directly into the tank.

In order to obtain the protecting effect of **FRESHAROM®**, it is important to correct any nitrogen deficiency in the must during alcoholic fermentation with ammonium salt and/or organic nitrogen additions.

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.
- Do not use opened packaging.

PACKAGING

1 kg bags - 10 kg boxes.

5 kg bags - 10 kg boxes.

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