
NUTRISTART® ORG

Yeast products based nutrient, for a regular and complete alcoholic fermentation.

*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 and the Food Chemical Codex (FCC).*

SPECIFICATIONS

Complex nutrient, a 100% from yeast origin, naturally rich in amino acid, vitamins (especially rich in pantothenic acid), minerals and trace elements (magnesium, manganese, zinc...) that promotes cellular multiplication.

NUTRISTART® ORG:

- Reproduces the nutritional distribution naturally present in the must.
- Guarantees improved nutritional balance of the yeast.
- Improves the balance between nitrogen and pantothenic acid, a necessary combination to solve reduction problems.

OENOLOGICAL APPLICATIONS

- Ensures regular and complete AF in the case of slight to moderate nitrogen deficiencies (approx. 140 ppm - 160 ppm of assimilable nitrogen) in the must.

The required quantity of assimilable depends on the yeast used for fermentation and to the degree of alcohol potential of the must. The higher the must sugar concentration, the more assimilable nitrogen, as well as other growth factors, has to be added for a good fermentation progress.

- In the case of high nitrogen deficiencies and/or in the case of alcohol-rich wines, use NUTRISTART® ORG with a supplementary nitrogen source to guarantee improved nutritional balance in the yeast.

NUTRITIONAL PROPERTIES

In addition to its high organic nitrogen content, NUTRISTART® ORG naturally contains an essential vitamin cocktail for a good cellular multiplication and viability.

NUTRISTART® ORG is particularly rich in pantothenic acid (vitamin B5), essential for reducing H₂S production. It also provides essential minerals for good yeast vitality such as magnesium, manganese and zinc.

10 g/hL (100 ppm) of NUTRISTART® ORG provides the equivalent of 10 mg/L of assimilable nitrogen.

PHYSICAL CHARACTERISTICS

Aspect powder Density (g/L) ≈ 600
Color beige



LAFFORT

l'œnologie par nature

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%)	< 7	<i>Staphylococcus</i> (/g)	none
Total nitrogen (%)	< 12	<i>Salmonella</i> (/25 g)	none
Proteinaceous materials (%)	≈ 60	Lead (ppm)	< 2
Carbohydrates (%)	≈ 25	Arsenic (ppm)	< 3
Minerals (%)	≈ 9	Mercury (ppm)	< 1
<i>E. coli</i> (/g)	none	Cadmium (ppm)	< 1

PROTOCOL FOR USE

DOSAGE

- 30 to 60 g/hL (300 to 600 ppm) in white, rosé or red.

IMPLEMENTATION

Dissolve in 10 times its weight in water. Incorporate directly into the fermentation tank.

We recommend adding **NUTRISTART® ORG** during the first third of alcoholic fermentation.

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.
- 5 kg bag.
- 20 kg bag.

