ORGANIC SUITABLE

# OENOCELL®

NUTRIENT
*Detoxify the wine*

Highly purified yeast cell walls.

*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

Highly purified yeast cell walls for the stimulation and activation of alcoholic fermentation through adsorption of fermentation inhibitors. **OENOCELL®** yeast cell walls undergo a specialised treatment that favours and contributes to maintaining adsorption capacity.

## OENOLOGICAL APPLICATIONS

The mannan and glucan content provide **OENOCELL®** with a high adsorption power that contributes to the detoxification of juice and wine. The lipid compounds of **OENOCELL®** promote the stimulation and activity of fermentation and improve yeast viability.

- Preventive use: **OENOCELL®** ensures a regular and complete fermentation while limiting the risks of organoleptic deviations and avoiding a toxic medium for bacteria.
- Curative use: **OENOCELL®** favours the restart of sluggish or stuck fermentations.

## SCIENTIFIC RESULTS

Long chain fatty acids (C6, C8, C10) have been shown to be inhibitors of alcoholic fermentation (*Salmon et al., 1993*). Yeast cell walls have a high long chain fatty acid fixation power (*Lafon-Lafourcade et al., 1984*) and the ability to fix pesticide residues.

**OENOCELL®** has a favourable effect on malolactic fermentation through its detoxifying action in juice or wine.

## PHYSICAL CHARACTERISTICS

| | |
|---|---|
| Aspect ..... powder | Color ..... beige |

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## CHEMICAL & MICROBIOLOGICAL ANALYSIS

| | |
|---|---|
| Dry extract (%) | ≥ 94 |
| Glucides (%) | > 40 |
| Solubility (%) | < 10 |
| Yeast (CFU/g) | < 100 |
| Moulds (CFU/g) | < $10^3$ |
| Lactic acid bacteria (CFU/g) | < $10^3$ |
| Acetic acid bacteria (CFU/g) | < $10^3$ |
| Coliforms (CFU/g) | < 100 |
| *E. coli* (/25 g) | none |
| *Staphylococcus* (/g) | none |
| *Salmonella* (/25 g) | none |
| Lead (ppm) | < 2 |
| Arsenic (ppm) | < 3 |
| Mercury (ppm) | < 1 |
| Cadmium (ppm) | < 1 |

## PROTOCOL FOR USE

### DOSAGE

- ***Preventive use (white, rosé, red)***: 20 g/hL (200 ppm) in juice or must after the first quarter of fermentation (after the first 50 g/L of sugar). In red winemaking, incorporate beneath the cap.
- ***Curative use (treatment of a stuck or sluggish fermentation)*** : 30 to 40 g/hL (300 to 400 ppm) for red wines, 20 g/hL (200 ppm) for white/rosé wines. Refer to our restart protocol.

UE regulation: Maximum legal dose: 40 g/hL (400 ppm).

### IMPLEMENTATION

Use an inert and clean container. Dissolve the total quantity of **OENOCELL®** in 10 times its weight in water or juice/wine. Mix well then directly incorporate into the tank while mixing or during a pump-over to **homogenise.**

Do not use opened bags.

## 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.

***LAFFORT® also offers OENOCELL® BIO, organic certified yeast cell walls. The two products OENOCELL & OENOCELL® BIO, made from two different strains are both usable in organic wine production according the European wine regulation (Regulation EU N° 848/2018).**

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