

MAXAferm®

COMPLETE YEAST NUTRIENT

The highest expression of the quality of a must is hindered by the gradual disappearance of vitamins and nutrients, as well as by the production of toxic metabolites (ethanol, short-chain saturated fatty acids, acetic acid, SO₂) due to yeast fermentation. The accumulation of these factors (presence of inhibitors, nutrient deficiencies, etc.), and technical incidents such as inappropriate temperatures or temperature shocks aggravate the loss of yeast viability and fermentation vitality. Using MAXAFERM® enables the conditions required for good fermentation activity to be created, thus achieving optimum quality from the must.

PROPERTIES

- Provides the nutrients required for yeast multiplication ;
- Improves yeast alcohol tolerance ;
- Prevents sluggish and stuck fermentations ;
- Improves yeast viability in the final phase of fermentation ;
- Helps achieve complete consumption of sugars ;
- Limits the production of undesirable metabolites (H₂S, SO₂, VA, etc.) ;
- Improves wine quality.

COMPOSITION AND FORMULATION

- Yeast hulls 60%:
 - these supply essential compounds for yeast metabolism (amino acids, long-chain unsaturated fatty acids, sterols, etc.) ;
 - they act as inhibitor fixing agents (adsorbing toxic fatty acids, CO₂ nucleation, etc.) ;
- Di-ammonium phosphate 39.96 %:
 - thiamine 0.04 % ;
 - the balanced ratio of organic nitrogen (amino acids, small peptides) and inorganic nitrogen in MAXAFERM® supports yeast growth and metabolism during fermentation.

DOSE AND DIRECTIONS FOR USE

- Recommended dose between 20 and 60 g/hl, according to must conditions ;
- Sequential addition of 20 g/hl at the start of fermentation (12-24 hr after yeast addition), followed by 20-40 g/hL at mid-fermentation optimizes the product's effectiveness ;
- MAXAFERM® contributes to the success of pied de cuve for restarting stuck fermentations.

Note: As an indication, adding 20 g/hl of MAXAFERM® provides 17 mg/l of assimilable nitrogen, 5% of which is organic.

1. Dilute in 10 volumes of water or must before incorporation ;
2. Ensure even distribution by pumping over with air (at this stage, yeast use oxygen to synthesize sterols).

PACKAGING AND STORAGE

- 1 kg: gas proof multilayer laminated bags (packaging prevents product contamination during storage) ;
- 10 kg: sealed aluminium inner bag in cardboard ;
- Store in a cool and dry place (5 to 15°C).



Our product formulations are based on selected yeast fractions. The drying technology applied produces micro granules that will not lump. Only a few seconds are required to disperse our products into a liquid.



Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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