

# BIOCIBUS NO STOP

Activator specifically designed to contrast fermentation's slowdown and for the restart of stuck fermentations

## TECHNICAL CHARACTERISTICS

*BIOCIBUS® NO STOP is a complex nutrient specifically formulated for difficult situations that can arise in the final steps of fermentation, when risks of slowing down and stuck fermentation are higher.*

*BIOCIBUS® NO STOP is a product based on inactivated yeasts, extremely rich in cell membranes, which bring fatty acids and sterols, essential for the correct activity of the working yeast's.*

*Preservation of the yeast's cell physiology results in a complete and regular course of fermentation.*

*Its application is fundamental when the first symptoms of fermentation slowdown appear, whether they are coming from difficult situations present in the wine or to the application of "poor" nutritional strategy, as far as the "growth factors" and "survival factors" are concerned (e.g. when only inorganic nitrogen is used).*

*BIOCIBUS® NO STOP, with its fraction of yeast cell-walls, exerts an important adsorption activity with respect to compounds that may inhibit fermentation.*

*BIOCIBUS® NO STOP therefore becomes an activator that is fundamental for stuck fermentation restart because:*

- 1. Removes fermentation inhibitors*
- 2. Brings fatty acids and sterols, necessary for the restart and a regular course of the process*
- 3. Bring a fraction of DAP in order to cover possible shortage of Readily Assimilable Nitrogen.*

## COMPOSITION

*Preparation based on inactivated yeast, di-ammonium phosphate.*

## DOSAGE AND INSTRUCTIONS FOR USE

*20-40 g/hL in final steps of fermentation.*

*20-30 g/hL as a regulator and in prevention of stuck fermentation.*

*40 g/hL as a cure to stuck fermentation.*

## PACKING AND STORAGE

*1 kg bags in 20 kg boxes*

*10 kg bags*

*Store in a dry and cool place.*

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**