CREAFERM ML

Nutrient specific for malo-lactic fermentation

TECHNICAL CHARACTERISTICS

As well as the yeast, bacteria also have nutritional requirements in nitrogen compounds, necessary for multiplication and population growth and for the synthesis of the enzymes necessary for their metabolism, in particular for degradation of malic acid.
Lactic bacteria are unable to use nitrogen in the form of inorganic ammoniacal salts, therefore the only source assimilable form is represented by the organic form, namely amino acids and peptides.
The availability of substances containing nitrogen that can be assimilated by lactic bacteria in the wine is variable and depends on several factors: the nitrogen available in the grapes and their level of ripeness; the need in nitrogen of the strain of yeast that has done the alcoholic fermentation; the level of cleanness of must and the application of winemaking techniques such as the maturation "sur lies".
It is therefore clear that to in order to stimulate the quick start of malo-lactic fermentation and put the inoculated culture of lactic bacteria in the best conditions to develop and to consume all acid malic acid, it is necessary to supply a specific nutrient for the specific nutritional needs of these micro-organisms.

DOSAGE AND INSTRUCTIONS FOR USE

15-20 g/hl OF CREAFERM ML when doing the inoculation of lactic bacteria.
In very clean and limpid wines (e.g. centrifuged wines), the highest suggested dosage should be used.

COMPOSITION

CREAFERM ML is a nutrient based on yeast hulls preparations that can supply the wine with organic nitrogen compounds and servival as well as growth factors such as vitamins and fatty acids, easily assimilable by lactic bacteria.
The formulation of CREAFERM ML allows also to give back to the wine the necessary turbidity for the bacteria to develop without particular obstacles, even when the clarity is excessive (as it may happens in wines that have undergone a centrifugation).

AVVERTENZE

High degree of alcohol, low pH, low temperatures and excessive doses of SO2 are factors which hinder the development of lactic bacteria and the course of malo-lactic fermentation.
Always try to put the lactic bacteria in the best possible conditions: ph> 3.2, temperature > 18°c, free SO2 < 10 mg/l, total SO2 < 40 mg/l.

CONFEZIONI E CONSERVAZIONE

1 kg bags in boxes of 20 kg
10 kg bags
If kept in its original packing, the product can be stored in a cool and dry place for 30 months

This product is not considered dangerous therefore a material safety data sheet is not necessary.
Data Sheet revised 01_ 011008

Azienda Certificata ISO 9001:2000
Certificato N. IT06/0451

EVER srl - Via Pacinotti, 37 - Pramaggiore (VE) Italy - Tel. +39 0421 200455 - ever@ever.it - www.ever.it