

NUTROZIM

TECHNICAL CHARACTERISTICS

NUTROZIM is a bio-activator of recent concept, with a balanced composition of Nitrogen salts, yeast-cell walls preparation, thiamine and microfibers of pure Alpha Cellulose.

NUTROZIM is a very efficient additive for a regular fermentation kinetic, even in critical conditions (e.g. low temperature, clean musts etc).

NUTROZIM finds its ideal usage in clarified and/or filtered musts where it supplies microelements, growth factors, free amino nitrogen and long chain fatty acids (C18 and C20) which regulate the cellular permeability. It also provides a physical support function for the active dry yeast, which at the end of the fermentation would become easily separated from the liquid phase, in the clarification sediments or through filtration.

NUTROZIM also has an important detoxifying function, thanks to the high adsorbance capacity of the yeast hulls and of the cellulose, against medium chain fatty acids (C8, C10 and C12) that might inhibit the fermentation.

NUTROZIM reduces the lag phase of the active dry yeast making it easier for them to prevail over the indigenous yeasts.

The use of NUTROZIM allows for the drastic reduction of the production of undesirable byproducts (acetic acid, pyruvate, etc) therefore creating the advantage of an increased smoothness and aroma production of the wines.

APPLICATIONS

NUTROZIM is usually indicated for all fermentation, for stuck fermentations and for the elaboration of sparkling wines.

In the case of stuck fermentations it is recommended to add the active dry yeast the day after the addition of NUTROZIM to make the adsorption of the inhibitory components of the fermentation more efficient.

COMPOSITION

Dibasic ammonium phosphate - Yeast hull preparations - Thiamine hydrochloride - selected alpha cellulose

DOSAGE AND INSTRUCTIONS FOR USE

NUTROZIM can be used as sole nutrient or together with ZIMOVIT, which will be added halfway or at 2/3 of the fermentation.

NUTROZIM is diluted in water, must or wine and added to the mass to be fermented during a pumping over or directly to the yeast-must, with aeration.

20-70 g/hL for regular fermentations

30-80 g/hL in stuck fermentations

Note: 100 g/hL supply and represent the maximum allowed dosage of thiamine (60 mg/hL). The regulation CE n° 1410/03 authorizes the use of ammoniacal salts up to a maximum of 100 g/hL.

PACKAGING AND STORAGE

Bags of 1 kg in boxes of 20 kg

Bags of 10 kg

Store in a cool and dry environment

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