

NUTRISTART® AROM

NUTRIENT
Nourishing the yeast

Nutrient for alcoholic fermentation, based on yeast autolysates and diammonium phosphate, to enhance the aromatic complexity of wines.
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

A complete nutrient based of organic nitrogen sources and diammonium phosphate. **NUTRISTART® AROM** is specially formulated to develop the organoleptic complexity (aromas and taste) of wines. The balance between its organic nitrogen sources results in the production of more elegant wines, with more finesse, typicality and better balance in the palate. The glutathione-rich fraction of the formulation participates in the protection of the aromas formed during the alcoholic fermentation of white and rosé wines.

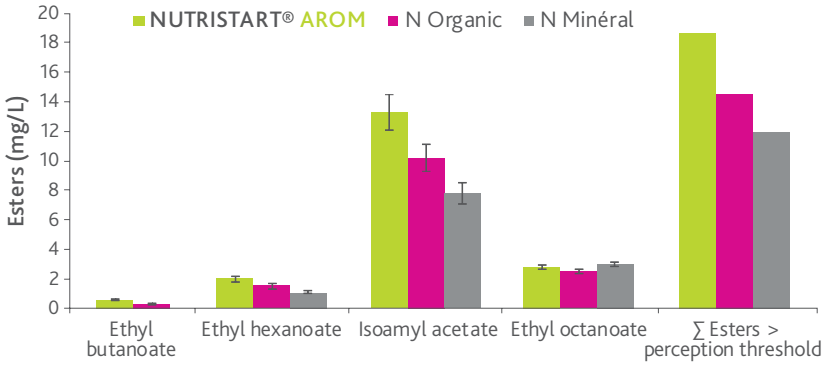
OENOLOGICAL APPLICATIONS

- Assure a consistent and complete alcoholic fermentation when facing light to moderate nitrogen deficiency in juices and must.
- In the case of high nitrogen deficiency or potentially high ABV, complete **NUTRISTART® AROM** with a mineral nitrogen source, in order to guarantee sufficient nutrition to yeast.

The amount of available nitrogen needed should be determined according to the potential ABV of the must. For a successful fermentation, the richer the must is, the higher is the nitrogen dosage needed, as well as other growth factors. Do not hesitate in consulting our online decision-making tool (OAD Nutrition) at **LAFFORT & YOU** on our website.

EXPERIMENTAL RESULTS

Fermentation of Sauvignon Blanc grapes (Sancerre) with **ZYMAFLORE® X16**. The nitrogen nutrition is 100% mineral, 100% organic or 100% **NUTRISTART® AROM**. The must fermented with **NUTRISTART® AROM** resulted in wines with higher aromatic complexity.



Matrix	Sauvignon Blanc
AVB (% vol.)	13.5%
Turbidity (NTU)	106
Yeast strain	**ZYMAFLORE® X16**
Nass (mg N/L)	188
N add.(mg N/L)	24 (carence faible)
Addition 1 (t = 0)	Ø
Addition 2 (1/3 FA)	100 % NUTRISTART® AROM 100 % N Organic 100 % N Mineral

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NUTRITIONAL PROPERTIES

A 10 g/hL (100 ppm) dosage of **NUTRISTART® AROM** provides the equivalent of 14 mg/L available nitrogen to the yeast.

PHYSICAL CHARACTERISTICS

Aspect	powder
Color	beige

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%)	< 7
Lead (ppm)	< 3
Arsenic (ppm)	< 3
Mercury (ppm)	< 1
On the part of yeast products:	
Yeasts (CFU/g)	$< 10^2$
Molds (CFU/g)	$< 10^3$
Lactic acid bacteria (CFU/g)	$< 10^3$
Acetic bacteria (CFU/g)	$< 10^3$
Coliforms (CFU/g)	$< 10^2$
E. Coli (/g)	none
Staphylococcus (/g)	none
Salmonella (/25 g)	none

PROTOCOL FOR USE

DOSAGE

- 20 to 60 g/hL (200 - 600 ppm). To be calculated according to the initial available nitrogen of the must, its potential ABV, turbidity (NTU) and the chosen yeast strain.

  U.E. Regulation:

  Maximum legal dosage of still wines: 500 g/hL. / Second fermentation of sparkling wines: 150 g/hL.

IMPLEMENTATION

Dissolve **NUTRISTART® AROM** in 10 times its volume of must, then add it to the tank in fermentation. The addition is recommended at the first third of the alcoholic fermentation, and it can be done at once or in multiple smaller additions.

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 bags - 15 kg boxes.

5 kg bags – 10 kg boxes.

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