

Gestion des fermentations Fermentation management



DSM Food Specialties unique production process guarantees HALO (High Adsorption Low Odour) hulls. These have an enhanced detoxification power and do not transfer any odour to the wines, even when used at high doses!

Extraferm®

*Must and wine detoxifying agent.
Highly adsorbant odourless yeast hulls.*

Extraferm® reduces contaminated must and wines toxic level. It allows the removal of yeast toxic compounds (fatty acids, pesticides...) from must and from wines compounds toxic for human consumption (ochratoxin A...). Extraferm® improves wines quality. It adsorbs wine contaminants (Anisoles, TCA, TBA, PCA, TeCA...) and has a high polysaccharide release capacity.

Properties

- Removes toxic compounds from must and wines.
- Creates improved fermentation conditions.
- Improves yeast performances (alcohol tolerance and viability) to allow complete fermentation.
- Restores contaminated wines profile.
- Improves wine mouthfeel..



How to use

- Blend Extraferm® into wine must to avoid lumps.
- Ensure evenly distribution into problem must or wine with pumping over.

Preparing must for fermentation

- Dose: 20 to 40 g/hl.
- Prior to fermentation or at mid fermentation:
- Incorporate into overly clarified must or must containing yeast toxic compounds: pesticides residues...
- Proceed to yeasting with a selected strain

Restarting stuck and sluggish fermentations

- Dose: 30 to 60 g/hl.
- Incorporate into the must containing yeast autotoxic metabolites (fatty acids...).
- If the fermentation stopped, proceed with re-yeasting with Fermichamp® (Fructophilic *S. bayanus* strain) according to DSM protocol.

Detoxifying wines

- Dose: 20 to 80 g/hl.
- Incorporate into the contaminated wine (ochratoxin A, Anisoles...)
- Avoid wine oxidation.
- After 12 to 24 hours rack the wine.

Preparing lees

- for 100 hl, 10 kg Extraferm®, 20 g Rapidase® Filtration (β-glucanase)
- Carefully follow DSM protocol.

Packaging and storage

- 1 kg gas proof laminated bags (prevents product contamination during storage).
- Store in a dry cool (5 to 15 °C) place

DSM Food Specialties

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Unlimited. **DSM**