

Gestion des fermentations Fermentation management

Maxaferm® F

Fermentation bio-regulator.

Problems that arise at the end of fermentation (sluggish and stuck fermentation) are due to a reduction in the efficiency of the yeast in the final phase which can result from several factors:

- *nutritional deficiency (thiamine, assimilable nitrogen),*
- *defect in the permeability of the membranes (sterols and long chain fatty acids content),*
- *presence of inhibitors (traces of pesticides, alcohol, C8-C12 fatty acid inhibitors),*
- *significant temperature changes.*

This great variety of factors makes it difficult to plan for the occurrence of a fermentation problem. Only an overall preventive measure will enable the problem to be controlled.

Properties

Maxaferm® F an activator based on inactivated yeast, thiamine and ammonium salts (DAP, free of sulfate), provides the ultimate answer.

■ *Thiamine and ammonium salts provoke yeast growth and metabolism.*

■ *Inactivated yeast is a source of assimilable nitrogen (amino acids), sterols and long chain fatty acids that strengthens the yeast at the end of fermentation. These elements also play a protective role by fixing the C8-C12 fatty acid inhibitors.*



Maxaferm® F

The result of application on Sauvignon (a must at risk was selected)

	Control	Maxaferm® incorporation on vatting	Maxaferm® incorporation on mid fermentation
duration AF (day)	22	16	16
residual sugar (g/l)	2,1	1,2	1,3
efficiency at end AF(10 ⁶ cell/ml)	20	30	55

■ Alcoholic fermentation in vats treated with Maxaferm®F is achieved considerably faster with greater sugar conversion.

■ Providing Maxaferm® F at mid-fermentation gives the best results and significantly improves yeast efficiency.

■ Used as a preventative measure, Maxaferm® F is thus the very best way of controlling alcoholic fermentation.

How to use

Preventive Treatment:

- Add Maxaferm® F at mid-fermentation (on a drop in density of about 40 points or 2 to 4 Brix) .
- Dilute Maxaferm® F in a little wine and incorporate into the vat.
- Next pump over with air to ensure evenly distribution (at this stage the oxygen made available to the yeast will be used for synthesising the sterols).

■ Average dose: 30 to 40 g/hl,
2.5 to 3.3 lb/1000G.

Restarting fermentation:

- After a light sulphiting and racking, incorporate Maxaferm® F into the wine that has stopped fermenting and pump over. Then carry out the re-yeasting procedure.

■ Average dose: 40 to 50 g/hl,
3.3 to 4.2 lb/1000G.

Maximum legal dose: 60 g/hl-4.5 lb/1000G.

Packaging and Storing

- Plastic drum of 1 kg or bag of 10kg
- Store in a cool (5 to 15°C-41 to 59°F) dry place.

Bibliography:

Vers une meilleure maîtrise de la fermentation alcoolique par addition au moût d'un bio-régulateur spécifique. Impact sur la vitesse de fermentation et sur les caractéristiques du vin,
P. Pellerin et R. Lebrun,
Revue des Œnologues, 101, 13-16 (2001).

"Addition to must of a specific bio-regulator for improved control of alcoholic fermentation. Effect on fermentation speed and wine characteristics."

Our liability is specifically limited to supplying products that conform to the description on the packaging. Every application must be adapted to the conditions prevailing and the user accepts full responsibility for ensuring this.

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