Gestion des fermentations
Fermentation management

Maxaferm®

Fermentation bio-regulator. Complete fermentation activator and yeast nutrient.

Problems that arise at the end of fermentation (stuck and sluggish fermentations) are due to a decreased yeast viability which can result from several factors:
- nutritional deficiency (thiamine, assimilable nitrogen),
- deficient yeast membrane permeability (low 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 predict fermentation problems. Maxaferm®, an activator based on inactivated yeast, thiamine and ammonium salts, provides the ultimate answer:

- *Thiamine and ammonium salt support yeast growth and metabolism,*
- *Inactivated yeast are 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.*

Properties

- Improves yeast membrane permeability.
- Improves yeast alcohol tolerance.
- Shortens fermentation duration.
- Increases yeast viability at the end of fermentation.
- Allows to complete fermentation.

How to use

Preventive Treatment:
Average dose: 30 to 40 g/hl.
- Add Maxaferm® at mid-fermentation (40 points specific gravity drop).
- Dilute Maxaferm® in wine or must and incorporate into the tank by pumping over with air to ensure evenly distribution (at this stage the oxygen made available to the yeast will be used for sterols synthesis).

Restarting fermentation:
Average dose: 40 to 50 g/hl
- Adding nutrients to a stuck or sluggish fermentation requires extra attention as Nitrogen might be used by unwanted micro organism and lead to wine spoilage.
- After racking and a light sulphiting, incorporate Maxaferm® into the stuck wine, homogenize by pumping over.
- Then proceed with the re-yeasting with Fermichamp® (bayanus yeast with high fructose fermentation ability).

Maximum legal dose: 60 g/hl.

Packaging and storage

1 kg packs, 10 kg bags.
Store in a cool (5 to 15°C), dry place.

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