NUTRICELL FLOT

Specific nutrient for floated white and rosé musts, for optimum initiation of alcoholic fermentation.

CHARACTERISTICS

NUTRICELL FLOT is a complex nutrient (without a source of mineral nitrogen) containing the ingredients needed to:

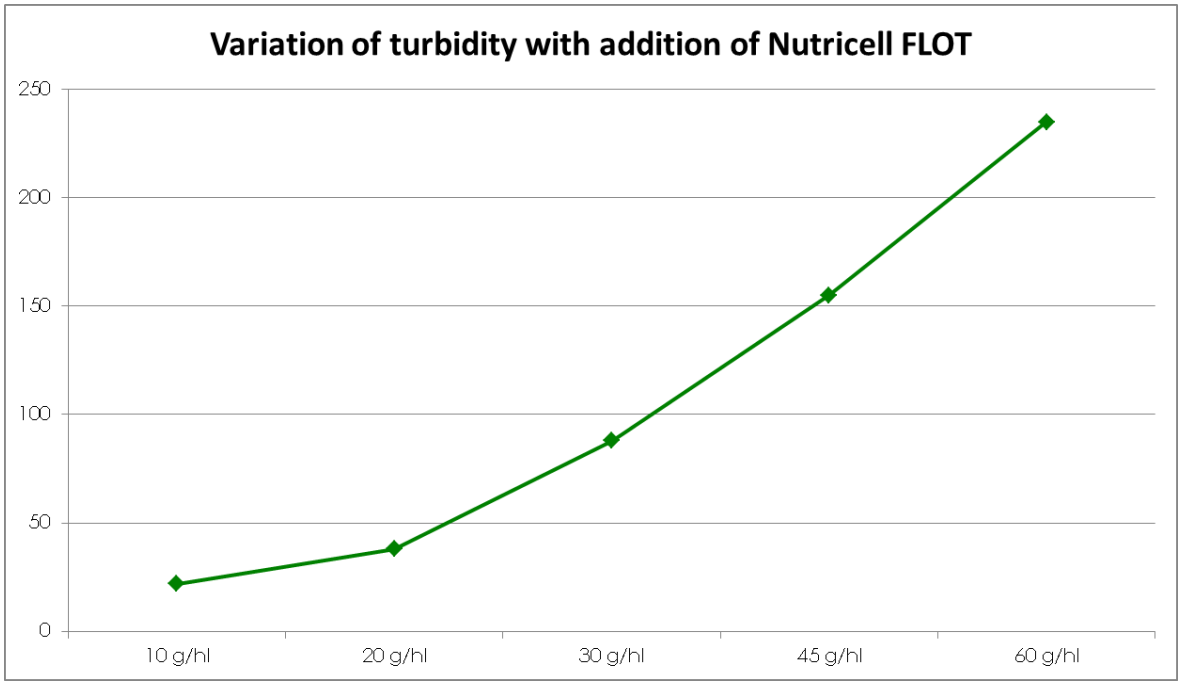
- ensure good growth and nutrition of yeasts during the first third of AF.
- offset deficiencies in solid matter in musts that are too clear at the end of flotation (turbidity < 50 NTU).

OENOLOGICAL PROPERTIES

NUTRICELL FLOT simultaneously releases into the medium:

- thiamine, a key vitamin during the growth phase of yeast. Its role as an enzyme cofactor is necessary for glycolysis.
- yeast autolysates that provide the organic nitrogen required for the synthesis of membrane proteins, as well as amino acids, which play a major role in the synthesis and conservation of certain families of aromas (thiols and esters).
- microcrystalline cellulose, which makes it possible to significantly adjust the turbidity of floated musts.

The presence of solid matter in a must is essential: in addition to its nutritional value (presence of lipids, etc), must deposits and solid constituents play a purely physical role in the nucleation of CO_2, thus helping the formation of bubbles and the release of CO_2, and therefore avoiding saturation of the medium. The cellulose offsets this deficiency, which is often observed in floated musts.



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APPLICATIONS

- To be added during racking of tanks, preferably before inoculation.

DOSAGE

20 to 60 g/hL
Maximum legal dose: 60 g/hL.

INSTRUCTIONS FOR USE

Dissolve **NUTRICELL FLOT** in 10 times its weight of water or must.
Add to the batch to be treated. Mix thoroughly.
Precautions for use:
Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

1 kg and 10 kg.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

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