

NUTRICELL

**Complex nutrient,
to start and ensure a smooth alcoholic fermentation**

CHARACTERISTICS

NUTRICELL is a complex nutrient that contains all the nutrients needed by the yeasts during the alcoholic fermentation. Added during yeast inoculation or during the AF, it allows starting the AF efficiently and prevents sluggish fermentations under difficult conditions.

ENOLOGICAL PROPERTIES

- **NUTRICELL** contains ammonia salts and inactivated yeasts which are a significant source of assimilable nitrogen. Inactivated yeasts also release amino acids which are used by the active dry yeasts (ADY) during the entire course of the alcoholic fermentation, which guarantees a qualitative nutrition and prevents overly fast fermentations and temperature picks sometimes linked to excessive ammonia salts contribution.
- The inactivated yeasts also release vitamins and trace elements that enhance the metabolism of the yeasts and lipids which improve the performance of the ADY, specifically in cases of extreme clarifications.
- The cell walls of inactivated yeasts, thanks to their detoxifying effect, improve the end of fermentations when yeasts are stressed (low temperature, extreme clarification, high alcohol ...)
- **NUTRICELL** also contains thiamine, a vitamin that is necessary for the ADY cell multiplication.
- In order to further improve yeast multiplication, **NUTRICELL** contains a quantity of cellulose that acts as support and limits the inhibition caused by carbon dioxide by promoting degassing.

APPLICATION FIELD

- Alcoholic fermentation of white, red and rosé wines
- Add during yeast inoculation to start the alcoholic fermentation
- Add mid fermentation to limit the risks of sluggish and stuck AF

APPLICATION RATE

Recommended application rate: 20 to 60 g/hL.

Maximum application rate according to current European regulations: 60 g/hL.

INSTRUCTIONS FOR USE

Dissolve **NUTRICELL** in 10 times its weight of water or must.
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use:

Product for professional enological application only.
Use according to current regulations.

INGREDIENTS

35% ammonium sulfate, 28% diammonium phosphate, inactivated yeasts (*S. cerevisiae*), < 10% nitrogen from inactivated yeast, food grade cellulose, thiamine (0,1%), non-allergenic and non GMO.

PACKAGING

1 Kg and 10 Kg bags.

CONSERVATION

Store unopened package away from light in a dry and odorless area.
Opened package: use rapidly.
Use before the best before date (BIUB) stamped on package.

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