

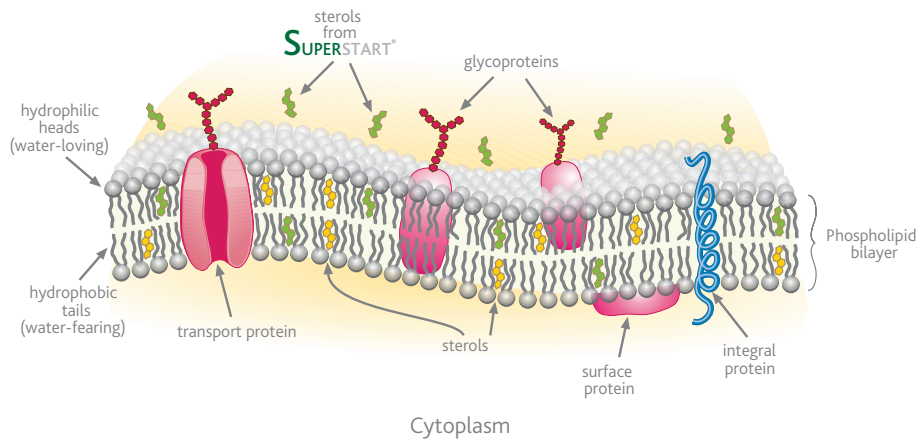
SUPERSTART® Rouge

Yeast prepare to use for ADY rehydration for a strong fermentation finish. PATENT F 2.736.651

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n°606/2009.

SPECIFICITIES AND OENOLOGICAL USE

SUPERSTART® ROUGE, used during rehydration, provides the live yeast cell membrane with essential building blocks that guarantee membrane fluidity, alcohol resistance and optimal conformation of transporters up to the last generation of yeast.



THE FLUID MOSAIC MODEL

Due to its **sterol-rich formulation**, **SUPERSTART® ROUGE** significantly increases yeasts' resistance to high fermentation temperatures and high alcohol concentrations, ensuring a strong and clean AF finish.

SUPERSTART® ROUGE increases yeast viability and the general metabolism of the yeast and therefore:

- Significantly increases the ethanol resistance.
- Limits the production of volatile acidity (up to 50% in difficult conditions).
- Prevents the production of negative sulphur compounds (H₂S).
- Eases the start of MLF.
- Reinforces the efficiency of "pied de cuve".

PHYSICAL CHARACTERISTICS

Aspect powder
Specific gravity about 600 g/L

Colour beige

CHEMICAL & MICROBIOLOGICAL ANALYSIS

Humidity < 6 %
Total nitrogen about 7 %
Proteins about 45 %
Carbohydrates about 40 %
Minerals about 6 %
Clostridium spores /g < 10
Salmonella/25g not detected

E. coli/g not detected
Staphylococcus aureus/g not detected
Pseudomonas aeruginosa/g not detected
Arsenic < 1 ppm
Lead < 1 ppm
Mercury < 1 ppm

PROTOCOL FOR USE

GENERAL CONDITIONS

To be added to yeast rehydration water. Do not use directly in the tank (the elements provided by **SUPERSTART® ROUGE** would be absorbed by the indigenous flora or would be bound by certain components).

DOSAGE

20-30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.

SUPERSTART® ROUGE is recommended for the initial yeast inoculation and for the restart culture in the event of a stuck fermentation. (*in this case, refer to our fermentation restart protocol*).

IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART® ROUGE** needed for the fermentation tank in 20 times its weight in water at 37°C. Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

STORAGE

- Store in original, unopened bags at moderate temperatures in a dry place.
- Optimal date of use (unopened bag): 3 years.

PACKAGING

1 kg bag - 10 kg box
5 kg bag - 10 kg box
10 kg bag



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