



FERMOPLUS Dap Free

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 Yeast fermentation nutrient based on amino acids and vitamins naturally derived from yeast cells



→ TECHNICAL DESCRIPTION

Fermoplus Dap Free is a nutrient, suitable for organic wines, based on pure autolyzed yeast and yeast lysate. This is not just heated inactivated yeast, but the pure extract coming from the autolysis of specific strains of yeast selected for their high content in amino acids, vitamins and Nitrogen. Autolyzed yeast provides all the nutritional elements that are needed in fermentation. Yeast extracts naturally provide amino nitrogen to the fermentation, However if needed, winemakers may integrate this with additional DAP.

It is demonstrated that amino acids improve esters formation by the yeast and minimize formation of Ketonic compounds which may cause off flavors, sometimes described as "hot," or "solvent-like."

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell wall preparation: *Saccharomyces cerevisiae*.

→ DOSAGE

Standard addition is from 25 to 40 g/hL (2-3 pounds/1,000 Gallons).

12 g/hL of **Fermoplus Dap Free** provides 9 ppm of YAN.

→ INSTRUCTIONS FOR USE

Dissolve in must or wine and add to the tank. It is preferred to add **Fermoplus Dap Free** in three steps but it is most important at the beginning of the fermentation.

→ STORAGE AND PACKAGING

Fermoplus Dap Free is stable at room temperature for at least two years.

- 5 kg net bags.
- 20 kg net bags.

Reference: FERMOPLUS_Dap_Free_TDS_EN_0270116_OENO_USA

