

NUTROZIM DeSO₂

Specific for desulphurized musts

TECHNICAL CHARACTERISTICS

NUTROZIM DeSO₂ is a bio-activator of recent concept, with a balanced composition of Ammonium Phosphate, yeast-cell walls preparation and microfibers of pure Alpha Cellulose, thiamine hydrochloride.

NUTROZIM DeSO₂ is a very effective additive for a regular fermentation kinetic, especially in critical condition: **desulphurized musts, poor musts, low temperatures.**

NUTROZIM DeSO₂ reduces the lag phase of yeasts, promoting a rapid start of fermentation.

NUTROZIM DeSO₂, used on desulphurized, clarified and/or filtered musts, adds micro-elements, growth factors, FAN and long chain fatty acid (C18, C20), which control membrane permeability.

Besides, it develops a physical support function for the Active Dry Yeast, encouraging the sedimentation at the end of fermentation.

NUTROZIM DeSO₂ also has an important detoxifying function, thanks to the high adsorbent capacity of the yeast's hulls and cellulose, against medium chain fatty acid (C8, C10, C12) that might inhibit the fermentation.

APPLICATIONS

NUTROZIM DeSO₂ is indicated for all fermentation and for stuck fermentations

COMPOSITION

Dibasic ammonium phosphate – Yeast hull preparations – Selected Alpha Cellulose – Thiamine Hydrochloride

DOSAGE AND INSTRUCTIONS FOR USE

NUTROZIM DeSO₂ can be added to desulphurized must in the first phase of fermentation, at the same time of yeast inoculation. It may be used as a sole nutrient or together with **ZIMOVIT**, which be added in the middle or in the 2/3 of fermentation.

NUTROZIM DeSO₂ is diluted in water or juice and added to the mass to be fermented during a pumping over or directly to the yeast-must.

30-50 g/hl for fermentation in general.

PACKAGING AND STORAGE

Bags of 10 kg

Store in a cool and dry environment.

This product is not considered dangerous therefore a material safety data sheet is not necessary