

FERMAID O

Yeast Nutrient

CHARACTERISTICS

Fermaid O is the latest nutrient developed by Lallemand's winemaking nutrient research team headed by Dr. Anne Ortiz-Julien. Fermaid O is a blend of inactivated yeast fractions rich in organic nitrogen. Fermaid O does not contain added ammonia salts (DAP) or added micronutrients.

The importance of organic nitrogen from yeasts is well known as a highly efficient nutrient source for wine yeasts, especially when compared to inorganic nitrogen from DAP. In addition, Fermaid O consistently produces lower levels of negative sulfur compounds, compared with DAP. With its high content of organic nitrogen, Fermaid O can help winemakers achieve steady fermentations, while limiting temperature peaks. When inorganic nitrogen (DAP) additions are NOT desired, the use of Go-Ferm® or NATSTEP™ and Fermaid O is recommended. With this combination, Go-Ferm or NATSTEP provides needed micronutrients during yeast rehydration, and Fermaid O supplies critical nutrients and survival factors to help the yeast avoid stressed conditions. Note: In low nutrient situations, yeast available nitrogen (YAN) may be insufficient to avoid fermentation problems.

RECOMMENDED DOSAGE

400 ppm 40 g/hL 3.5 lb/1000 gal

DIRECTIONS FOR USE

Fermaid O should be suspended with water (2.5 kg Fermaid O in 25 L water) and added to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Add 40 g/hL (3 1/2 lb/1000 gal) of Fermaid O, 20 g/hL at the end of the lag phase and another 20 g/hL between 1/4 to 1/3 sugar depletion.

STORAGE

Dated expiration. Store Fermaid O in a cool and dry area away from direct sunlight and strong odors. Under these conditions the shelf-life is 4 years in the original packaging.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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