

Pure Fermentation SIHA® PROFERM™ H⁺₂

Special Yeast Rind Preparation + Fermentation Salt

SIHA PROFERM H⁺₂ combined yeast nutrient is a newly optimized yeast nutrient prepared from specially conditioned yeast cell wall extracts and fermentation salt. A wide range of bioavailable yeast nutrients were produced through focused autolysis of a *saccharomyces cerevisiae* yeast strain. SIHA PROFERM H⁺₂ combined yeast nutrient contains high-quality proteins, minerals and vitamins from the B group. Fermentation salts complement the nitrogen components. SIHA PROFERM H⁺₂ combined yeast nutrient is particularly beneficial for nutrient-deficient musts. It helps to prevent fermentation defects, particularly with decayed grapes, highly pre-clarified musts and in the suspected presence of fermentation inhibitors.

The specific advantages of SIHA PROFERM H⁺₂ combined yeast nutrient:

- Promotes alcoholic fermentation (due to high amino acid, vitamin and mineral content)
- Improves color stabilization (due to polysaccharide content)
- Fast yeast multiplication
- Secure fermentation in difficult musts
- High adsorption potential for fermentation-inhibiting components

Application and Dosage

The maximum recommended SIHA PROFERM H⁺₂ combined yeast nutrient dosage is 3.3 lb/1,000 gal (40 g/hl).

Add SIHA PROFERM H⁺₂ combined yeast nutrient to the must immediately prior to the addition of reactivated dry active yeast (SIHA Active Yeast). A further dose up to midway through alcoholic fermentation may be desirable, when inactive yeast cell wall components can be metabolized particularly well.

Ensure that the product is well distributed in the fermentation container.

Product Characteristics

Application of SIHA PROFERM H⁺₂ combined yeast nutrient improves the fermentation conditions. The fermentation process is enhanced, and the final degree of fermentation is optimized. The risk of formation of undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutarate, volatile acid, and ester is reduced. The risk of formation of fermentation-related undesirable aromas is minimized, so that the wine character can develop with a clean grape aroma.

SIHA PROFERM H⁺₂ combined yeast nutrient is an effective aid for the final fermentation of suspended wines.

Nutrient Effect

Increased bioavailability of vitamins from the B group promotes yeast cell development and has a positive influence on the growth rate. Minerals act as cofactors in enzymatic transport systems during the single cell development stages. Proteins and nitrogen components support amino acid synthesis and other essential yeast cell formation reactions.

Safety

The legal limit values must also be adhered to if SIHA Fermentation Salt yeast nutrient fermentation aid and/or SIHA Vitamin B₁ yeast nutrient fermentation aid was added in advance.

There are no known detrimental effects if SIHA PROFERM H⁺₂ combined yeast nutrient if used as directed and processed properly.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

SIHA PROFERM H⁺₂ combined yeast nutrient can be stored at a temperature of 39 – 50 °F (4 – 10 °C) for a period of three years as long as the packaging is intact. The product may be stored at 68 °F (20 °C) for short periods.

Opened packages should be used up immediately.

Delivery Information

SIHA PROFERM H⁺₂ combined yeast nutrient is sold under article no. 96.061 and is available in the following package sizes:

2.2 lb (1 kg)	aluminum foil block pack
25 x 2.2 lb (1 kg)	aluminum foil block packs in carton
5.5 lb (2.5 kg)	aluminum foil block pack
22 lb (10 kg)	PE-foil in carton

Certified Quality

SIHA PROFERM H⁺₂ combined yeast nutrient is inspected continuously during the production process to ensure consistently high product quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

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