

Yeast Nutrient SIHA® PROFERM® Red

Special yeast rind preparation for red wine production

SIHA PROFERM Red yeast nutrient is a 100% organic nutrient preparation with specially treated yeast cell wall extracts. The special production process enables a high accumulation of polysaccharides and essential yeast nutrients such as amino acids.

SIHA PROFERM Red yeast nutrient increases the cell count at the beginning of the alcoholic fermentation, helps to improve color stabilization, and promotes the formation of aroma in red wine production.

The specific qualities of SIHA PROFERM Red yeast nutrient:

- 100% organic yeast nutrient preparation
- High content of polysaccharides for color stabilization
- Improved formation of fermentation aroma

Application and Dosage

The maximum recommended SIHA PROFERM Red yeast nutrient dosage is 40 g/hl. Higher dosages would exceed the limits for yeast cell wall components.

EEC Directive No. 822/87, Appendix VI, restricts the quantity to the maximum dose indicated above.

SIHA PROFERM Red yeast nutrient should be added at the beginning of the mash fermentation, or to the recooled mash at the start of the main fermentation. The best time to add SIHA PROFERM Red yeast nutrient is at the beginning of the alcoholic fermentation, in order to optimize the color-stabilizing effect. The formation of aroma is additionally enhanced.

Ensure that the nutrient is properly mixed in the mash or must.

Product characteristics

Applying SIHA PROFERM Red yeast nutrient specifically improves the fermentation conditions, stabilizes the tannin-anthocyanin complex, and optimizes the final degree of fermentation.

Effect

SIHA PROFERM Red yeast nutrient is especially designed for red mashes with a high content of anthocyanins and natural polyphenols – so that the polysaccharides are able to boost color stabilization through SIHA PROFERM Red yeast nutrient.

SIHA PROFERM Red yeast nutrient contains increased quantities of amino acids. These facilitate optimum nutrient supply of the yeast cells and contribute to improved formation of fermentation and fruity aromas.

SIHA PROFERM Red yeast nutrient improves yeast reproduction during the initial hours of the alcoholic fermentation, resulting in a higher viable cell count at the start of the alcoholic fermentation.

SIHA PROFERM Red yeast nutrient does not contain any inorganic nitrogen. Particularly for undersupplied mashes, it is advisable to provide additional nitrogenous complex nutrients from the SIHA PROFERM yeast nutrient range.

Safety

When used and handled correctly, there are no known unfavorable effects associated with SIHA PROFERM Red yeast nutrient.

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

Storage

SIHA PROFERM Red 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 Red yeast nutrient is sold under article no. 96.103 and is available in the following package sizes:

2.2 lb (1 kg) aluminum foil block pack

HS Customs Tariff: 3821 00 00

Certified Quality

During the production process, SIHA PROFERM Plus combined yeast nutrient is monitored constantly to ensure consistently high quality.

Strict controls are carried out immediately before as well as during final packaging

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