



Ænosterols

Ænosterols is a yeast activator rich in growth and survival factors that ensures optimal yeast performance during alcoholic fermentation. Thanks to its formulation specifically enriched in ergosterols, Ænosterols enables fast and optimized yeast rehydration, eliminating the need for an acclimation step.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Formulation based on yeast autolysates and inactivated yeasts, specifically selected for their high content of ergosterols and unsaturated fatty acids, for the rehydration of active dry yeasts.
- ◆ **Enological benefits:** Yeast rehydration is a key step that directly determines the quality of alcoholic fermentation. By maximizing yeast **resistance** to challenging environmental conditions such as alcohol, anaerobiosis, acidity, and nitrogen deficiencies, it helps ensure a reliable and **high-quality fermentation process**.

Thanks to the precise selection of yeast derivatives used in its formulation, Ænosterols provides a high concentration of **ergosterols** and **unsaturated fatty acids**. These compounds play a crucial role in membrane permeability and rigidity, thereby enhancing yeast **resistance** while improving intra and extracellular exchanges.

The enriched formulation of Ænosterols makes it possible to bypass conventional rehydration protocols and **gain efficiency**. After a short acclimation phase in water at **ambient temperature**, the yeast starter can be directly added without requiring a wort adaptation step, with no compromise on **fermentation performance**.

The use of Ænosterols therefore saves time, reduces the risk of contamination, and ensures optimal fermentation quality.



DIRECTIONS FOR USE

- ◆ Gradually sprinkle Ænosterols (30 g/hL) into 20 times its weight of water at room temperature and mix thoroughly to avoid lump formation. Add the selected yeasts (20 g/hL) and allow to swell for 20 minutes. Then incorporate the yeast starter into the tank using a pump-over to ensure proper homogenization..
- ◆ Recommended dosage: 30 g/hL (calculated based on the total volume of the tank to be inoculated).

*The quantity of Ænosterols to be added is calculated according to the volume of the tank to be fermented.

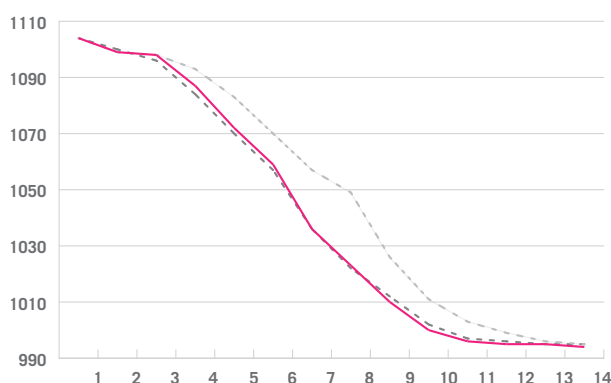


TRIAL RESULTS

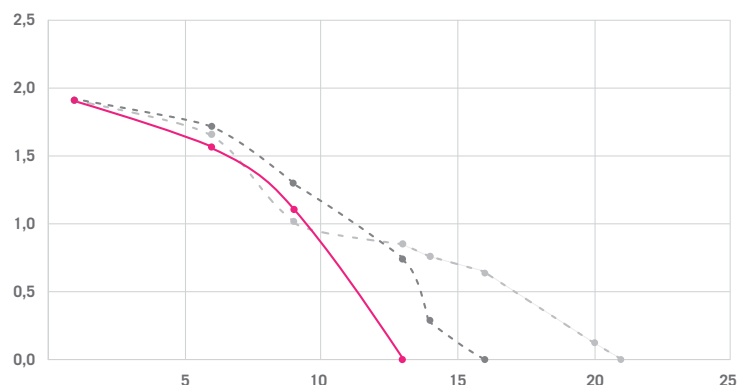
The use of Ænosterols during rehydration results in a faster and more decisive fermentation kinetics compared to the control. The improved fermentation quality promotes malolactic fermentation, which was completed in 13 days for the Ænosterols modality, compared with 16 and 21 days respectively for the modalities using a conventional rehydration activator and no activator.

Trial conducted on Cabernet Sauvignon · 2025 · Bordeaux · (14% ABV)

Density monitoring



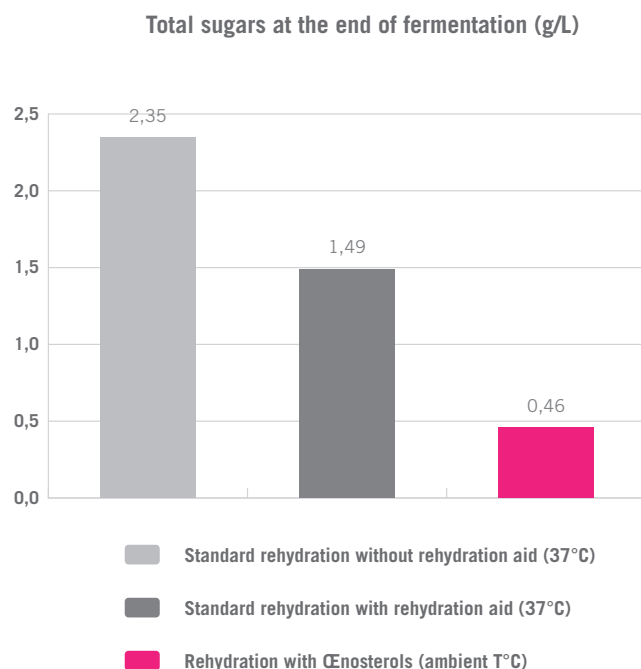
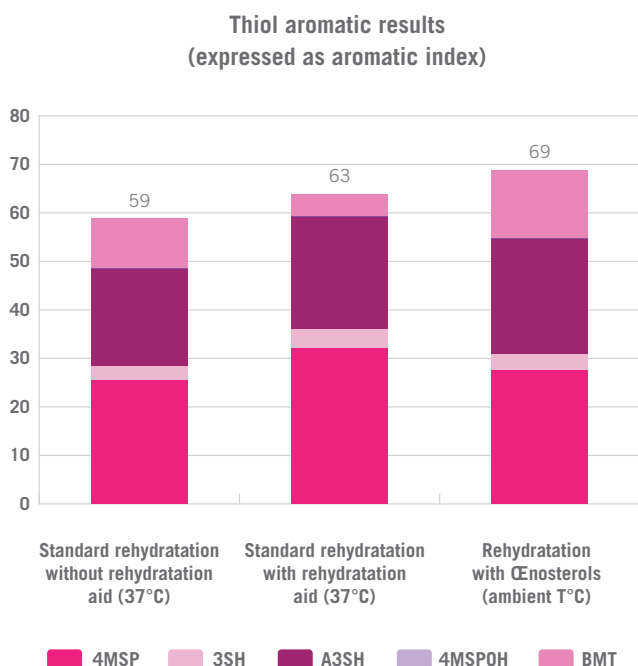
Malic acid degradation kinetics during MLF



--- Standard rehydration without rehydration aid (37°C) --- Standard rehydration with rehydration aid (37°C) — Rehydration with Ænosterols (ambient T°C)

Rehydration modalities using an activator allow for improved sugar consumption during the final stages of alcoholic fermentation, as well as enhanced aromatic expression, particularly in the Σ enosterols modality.

Trial on Sauvignon Blanc · 2025 · Bordeaux · (14% ABV) · Aromatic results



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder
- **Solubility:** ~75%

MICROBIOLOGICAL

- **Revivable yeasts:** $\leq 10^2$ UFC/g
- **Mould:** $< 10^3$ UFC/g
- **Lactic bacteria:** $< 10^3$ UFC/g
- **Acetic bacteria:** $< 10^3$ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** $< 10^2$ UFC/g

COMPOSITION

- **Total nitrogen (N):** < 12 %
- **Ammonium nitrogen (N):** $< 0,5$ %
- **Amino acids (N):** $< 3,7$ %
- **Humidity:** < 7 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/16-01-2026. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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