

GO-FERM PROTECT™

Yeast protector for rehydration step

DESCRIPTION

After many years of research in collaboration with the INRA (Institut National de Recherche en Agronomie in France), Lallemand Oenology has developed an effective and 100% natural biotechnological tool.

GO-FERM PROTECT™, is a blend composed by a special high sterol yeast autolysate and a specific inactivated yeast rich in micronutrients, that improves yeast survival particularly in difficult fermentation conditions thanks to its high content in bioavailable microprotectors and micronutrients.



BENEFITS & RESULTS

GO-FERM PROTECT™ strengthens the yeast membrane making it stronger and more resistant to the stresses of fermentation thanks to microprotectors: specific sterols and polyunsaturated fatty acids.

GO-FERM PROTECT™ maximizes yeast viability during fermentation thanks to micronutrients: vitamins and minerals.

GO-FERM PROTECT™ optimizes yeast efficiency right from rehydration thanks to Lallemand's exclusive NATSTEP™ process. This rehydration process provides:

- Optimal levels of bioavailable microprotectors and micronutrients.
- Optimal uptake and assimilation of microprotectors and micronutrients during rehydration.

Wine musts vary according to the varietal, vintage, maturity of grapes and vine fertilization. When the must is inoculated with yeast, it may be deficient in sterols, vitamins or minerals. There is no guarantee these microprotectors and micronutrients will be bioavailable for the yeast.

Use GO-FERM PROTECT™ as soon as fermentation conditions are considered difficult, and when musts are suspected of having deficiencies in microprotectors and micronutrients, in such conditions as:

- Very mature harvests (high in sugars and extractable polyphenols).
- Botrytized harvests.
- Highly filtered, clarified, sulphited musts, etc.
- Preparation of stuck fermentation rescue yeast.



NATSTEP™ was developed with our LALLEMAND OENOLOGY expertise.

NATSTEP™ (NATural STERol Protection): yeast protector used during the yeast rehydration step to reinforce the yeast membrane and helps protect against osmotic shock.

NATSTEP™ yeast protection improves the yeast's alcohol tolerance, allowing a more predictable fermentation finish without sensory problems.

1. GO-FERM PROTECT™ secures fermentation

- Improved stress resistance in yeast.
- Increased alcohol tolerance in yeast.
- Improved yeast survival through to the end of fermentation.
- Improved fermentation activity maintained until all sugars in the must have been consumed and fermentation is complete.

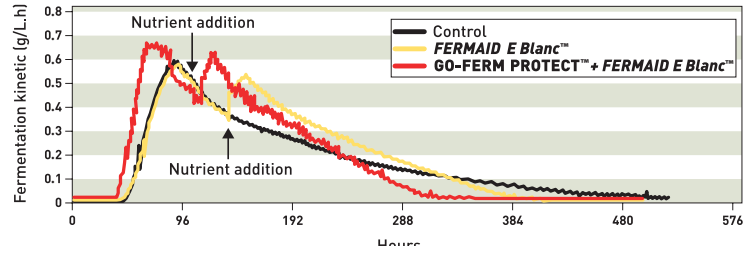


Figure 1: Protection impact on security of alcoholic fermentation (Viognier, 16 °C, YAN: 122 mg/L NFA, turbidity: 6 NTU).

2. GO-FERM PROTECT™ helps to reduce VA

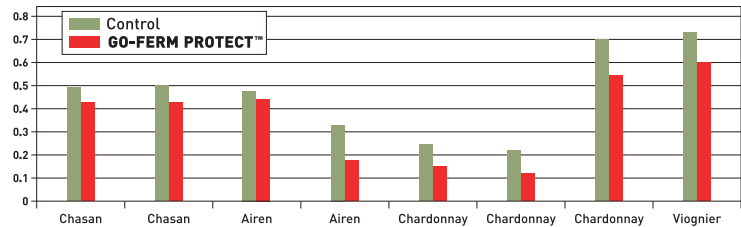


Figure 2: Decrease of volatile acidity.

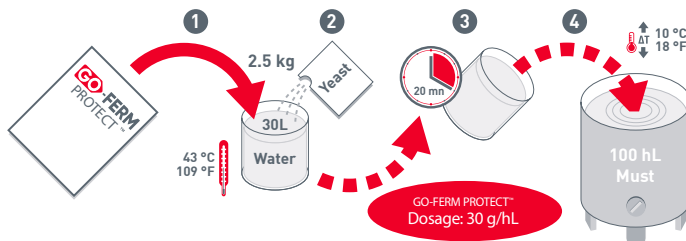
3. GO-FERM PROTECT™ maintains the sensory characteristics of the wines

- Reduced production of off-flavours, including volatile acidity and sulphides.
- Reduced undesirable activity by non-selected yeast.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL.

1. Suspend GO-FERM PROTECT™ to the rehydration water (43 °C).
2. Pour your selected wine yeast in 37 °C water temperature, stir gently.
3. Wait for 20 minutes.
4. Start the acclimatization process to the must and add to the tank .



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

PACKAGING AND STORAGE

- 10 kg (4 x 2.5 kg) cartons, 2.5 kg and 10 kg box.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022



LALLEMAND OENOLOGY
Original by culture

www.lallemantwine.com

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.