

GO-FERM™

Yeast protector for rehydration step

DESCRIPTION

GO-FERM™ is a **100% organic** special inactive yeast, produced through a specific Lallemand autolysing process on yeast biomass in order to obtain high levels of certain essential vitamins (i.e. pantothenate, biotin), minerals (i.e. magnesium, zinc and manganese) and amino acids.

GO-FERM™ was developed as a tool to **avoid sluggish and stuck fermentations**. A slow fermentation finish might promote bacterial and yeast contamination in wine and cause major quality and economic problems.



BENEFITS & RESULTS

GO-FERM™'s effect is evident at the end of fermentation, where quality risks are greatest. It promotes a significantly higher viability of yeast cells and therefore a quicker and more complete consumption of residual sugars even in high maturity grape musts.

GO-FERM™ provides a small amount of alpha amino nitrogen.

Supplementation with FERMAID™ range products in low and medium nutrient musts as well as DAP in low yeast available nitrogen musts is recommended. For best results, couple the use of GO-FERM™ during the yeast rehydration step with the addition of complete yeast nutrient (FERMAID™ range products) at 1/3 of sugar depletion during the fermentation.

For sensory protection

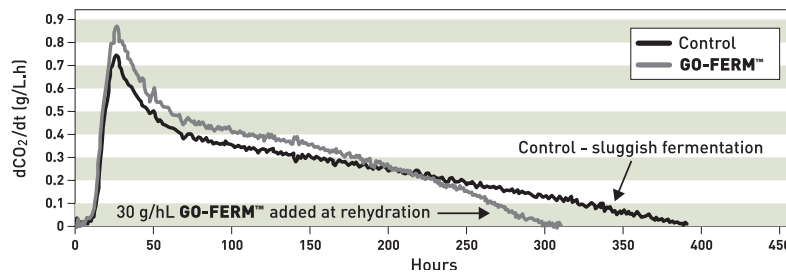
GO-FERM™ reduces the risks of sulphur compounds and volatile acidity production. High grape maturity and indigenous microbial contamination of musts and juices can cause micronutrient imbalances which lead to off-flavor production, even in high nitrogen musts. GO-FERM™ encourages an early build-up of the selected yeast's essential reserves of vitamins and cofactors and avoids unbalanced metabolism due to micronutrient deficiency.

GO-FERM™ provides bioavailable micronutrients like minerals and vitamins which are extremely important to assure the yeast a balanced metabolism. When even one of these compounds is deficient, the yeast metabolism is stressed with potential of producing off-flavors (i.e. sulphur compounds, volatile acidity). In this case, the simple supplementation of ammonia nitrogen (DAP) can exaggerate these problems. Although micronutrient contents in grapes are considered high enough for yeast needs, recent findings show that microbial contamination of the grapes and pre-fermentative processes can lead to frequent nutrient depleted situations.

The simple addition of micronutrients to the must is inefficient. Essential enzyme cofactors such as Mg, Mn and Zn are tightly chelated by inorganic anions, organic acids, poly-phenols and polysaccharides.

Before the inoculated yeast can take advantage of their presence, vitamins are rapidly taken-up by indigenous microflora or inactivated by SO₂.

The GO-FERM™ approach is to add the micronutrients before yeast inoculation into the must. Adding vitamins and minerals to the rehydration water increases their concentration and bioavailability resulting in greater absorption to the benefit of the selected yeast strain.

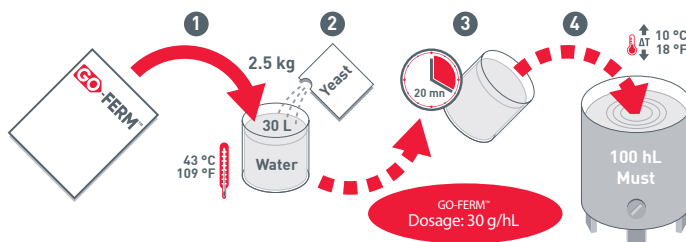


Effect on fermentation kinetic of GO-FERM™. UVA-FERM CEG™ inoculated at 25 g/hL into MS 70 medium – CO₂ evolution at 24 °C. Greater degree of slope indicates stronger fermentation finish.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL.

1. Suspend GO-FERM™ in the rehydration water (43 °C).
2. Add 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

- 2.5 kg, 1 kg packages and 10 kg box (4 x 2.5 kg sealed foil bags).
- Store in a cool dry place.
- To be used once opened.

Distributed by:

LALLEMAND AUSTRALIA

23-25 Erudina Ave,
Edwardstown, SA, 5039
australiaoffice@lallemand.com
+61 8 8276 1200

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. May 2024.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS

