

GO-FERM™ PROTECT EVOLUTION

Yeast protector for rehydration step

DESCRIPTION

GO-FERM PROTECT EVOLUTION™ is the third generation of 100% natural yeast protector for red, white and rosé wines.

GO-FERM PROTECT EVOLUTION™ has been developed thanks to an improvement of sterol sources (high sterol yeast autolysate) completed by micronutrients yeast sources (specific inactivated yeast).



BENEFITS & RESULTS

GO-FERM PROTECT EVOLUTION™:

- Increases yeast vitality and viability due to ergosterols and yeast vitamins sources.
- Improves yeast ethanol tolerance. Enhancement of fermentation security (yeast Mg sources). Significant impact on fermentation kinetics especially under challenging conditions (Figure 1).
- Allows fermentation kinetics to be similar as with to O₂ addition. GO-FERM PROTECT EVOLUTION™ can replace O₂ additions in winemaking protocols and thus maintain an optimized yeast activity during fermentation.
- With to higher sterols concentration in the yeast membrane, GO-FERM PROTECT EVOLUTION™ improves yeast aroma precursors assimilation, allowing a better aromatic compounds release.

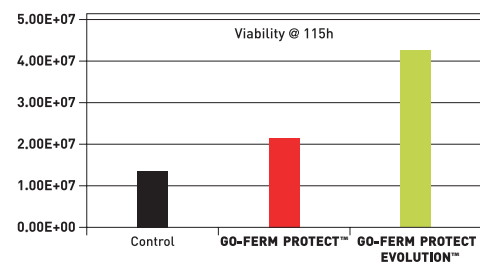
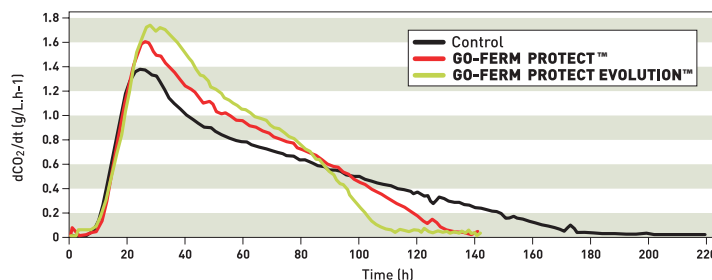


Figure 1: GO-FERM PROTECT EVOLUTION™ impacts on fermentation kinetic: QA23 (25 g/hL) with yeast protector addition (30 g/hL) during rehydration in high clarified synthetic must.



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.

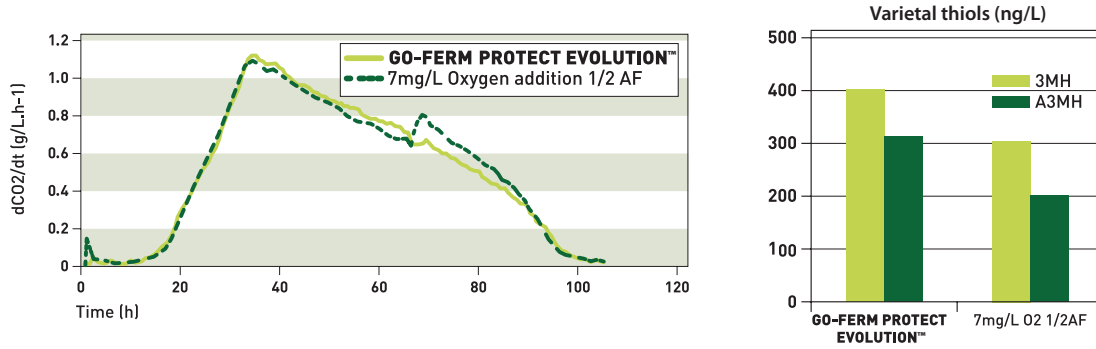


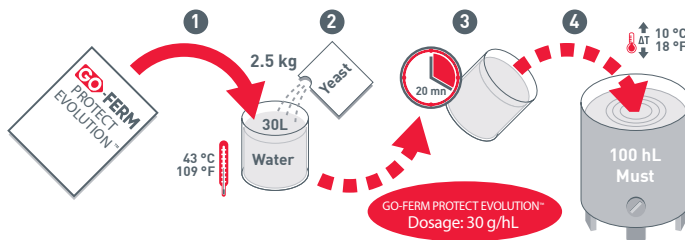
Figure 2: GO-FERM PROTECT EVOLUTION™ vs O₂ addition: Colombard, 20 °C, Lalvin R2: 25 g/hL, GO-FERM PROTECT EVOLUTION™: 30 g/hL at rehydration.

GO-FERM PROTECT EVOLUTION™ impacts the thiols yeast production: it allows an easier and optimized intracellular flux including amino acids transport through permeases resulting in more efficient uptake of thiol precursors into the cell.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL.

1. Suspend GO-FERM PROTECT EVOLUTION™ 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

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

Distributed by:

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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



LALLEMAND

LALLEMAND OENOLOGY

Original by culture

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.

www.lallemandwine.com