

GO-FERM PROTECT EVOLUTION™

Yeast protector for rehydration step

DESCRIPTION

GO-FERM PROTECT EVOLUTION™ is a new generation of 100% natural yeast protector for 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 thanks to ergosterols and yeast vitamins sources.
- Improves yeast ethanol tolerance. Enhancement of fermentation security (yeast Mg sources).
- Allows fermentation kinetic compared to O₂ addition. Oxygen addition can be avoided in white and rose winemaking, and replaced by GO-FERM PROTECT EVOLUTION™ maintaining an optimized yeast activity during fermentation.
- Thanks to higher sterols concentration in yeast membrane, GO-FERM PROTECT EVOLUTION™ improves yeast aroma precursors assimilation, allowing a better aromatic compounds release.

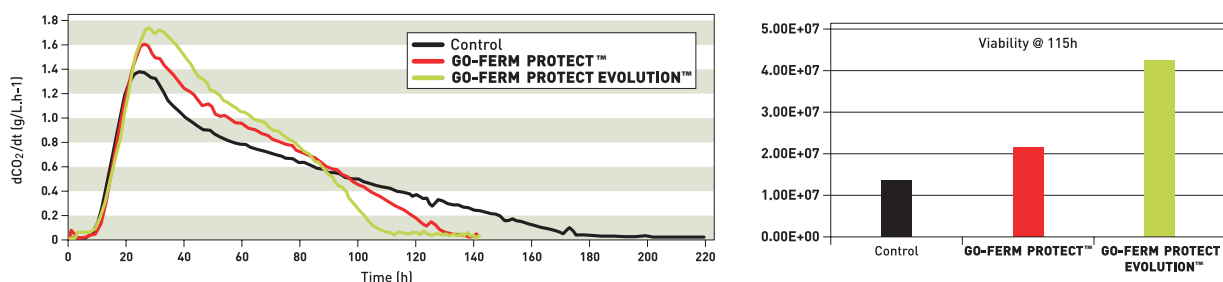


Figure 1: GO-FERM PROTECT EVOLUTION™ impacts on fermentation kinetic: QA23 (25 g/hL) with yeast protector addition (30 g/hL) during rehydration in high clarified synthetic must.



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.

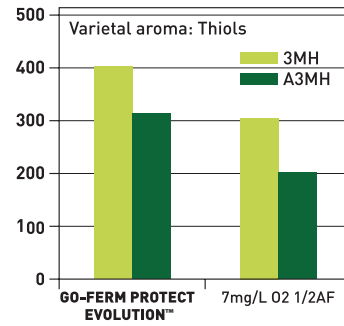
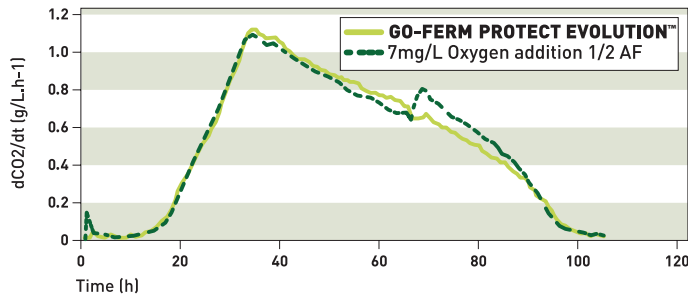


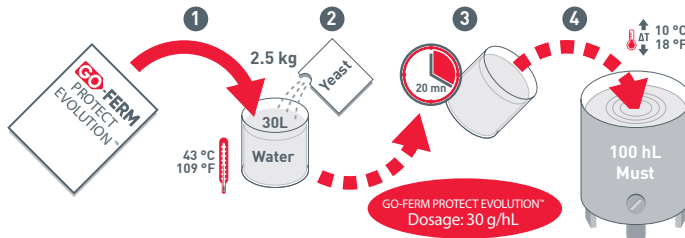
Figure 2: GO-FERM PROTECT EVOLUTION™ vs O₂ addition: Colombard, 20°C, Lalvin R2: 25 g/hL, GO-FERM PROTECT EVOLUTION™: 30 g/hL at the rehydration.

GO-FERM PROTECT EVOLUTION™ impacts the thiols yeast production: it allows an easier and optimized intracellular flux including amino acids transport through permeases: thiols precursors benefit of these better assimilation inside the cell.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL.

1. Suspend GO-FERM PROTECT EVOLUTION™ 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 cartons (10 x 1 kg), 1 kg packages.
- 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



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture