

# FERMAID F™

## Complex yeast nutrient for detoxification

### DESCRIPTION

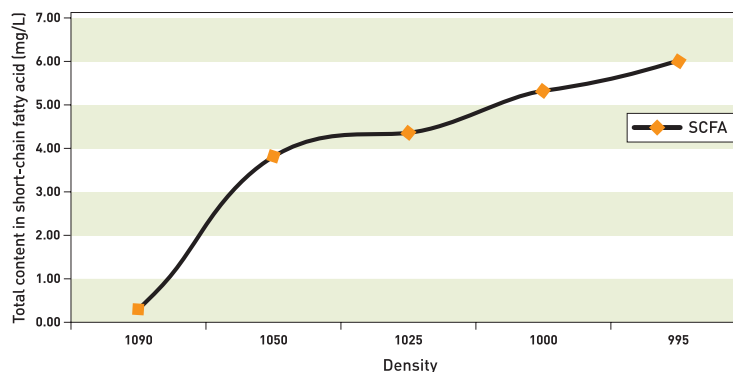
FERMAID F™ is a formulation combining specific inactivated yeast and yeast cell walls, developed by the Lallemand Research and Development team to avoid and treat sluggish and stuck fermentations. Low yeast viability is a common problem in alcoholic fermentations. This may be caused by the presence of residual fungicides and or short and medium chain saturated fatty acids such as hexanoic, octanoic, decanoic and dodecanoic. The production of these saturated fatty acids by yeast is favored by stressful fermentation conditions such as low juice turbidity, very high initial sugars, the condition of the selected yeast or extreme fermentation temperatures during the later phase of fermentation. Saturated fatty acids modify the yeast sugar transport capacity by interfering with the membrane sugar transport proteins. FERMAID F™ is a complex product including yeast cell walls which has very high bio-adsorptive properties for saturated short and medium chain fatty acids and fungicides. With these properties, FERMAID F™ helps to secure the end of alcoholic fermentations.



### BENEFITS & RESULTS

#### Use FERMAID F™ for:

- Adsorb and bind the short chain saturated fatty acids (C8, C10, C12), characterised as inhibitors of the yeast, thanks to yeast cell walls which have a very high bio-adsorptive properties.
- Decrease the risk of sluggish or stuck fermentation and optimize the restart of fermentation due to the specific inactivated yeast action.
- Adsorb waxy and soapy aromas.
- Adsorb residual fungicides.



Source: Centro de Investigaciones Agrarias de la C.A. La Rioja (C.I.D.A.)

Figure 1. This figure shows the increase of total short-chain fatty acids (SCFA) accumulation in the must. This opens the possibility to use FERMAID F™ as a preventive treatment of sluggish fermentation or as a curative treatment in case of stuck fermentation, thanks to its sorption properties.

## INSTRUCTIONS FOR OENOLOGICAL USE

**Recommended dosage:** 30 to 40 g/hL.

**Maximum dosage (ECC):** 40 g/hL.

- Suspend in 10 times its weight of water or must and add to the must during alcoholic fermentation.
- **For preventive use:** add 30 g/hL to the must during the last third of alcoholic fermentation.
- **For curative use:** add 40 g/hL to the stuck must before adding the yeast acclimatized to alcohol.

## PACKAGING AND STORAGE

- 2.5kg packs.
- 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. June 2022.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
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