



# FERMAID E BLANC™

## Complex yeast nutrient for white and rosé winemaking

### DESCRIPTION

FERMAID E BLANC™ is a comprehensive and well-balanced innovative formulation that associates the following effects:

**Additional nitrogen sources: ammonium salts + organic nitrogen.**

Contributes to sugar consumption and yeast protein synthesis.

**Vitamins:**

Essential for yeast growth and stress resistance during fermentation.

**Minerals:**

Play an essential role in the yeast's energy and enzyme cycle.  
Promote esters production.

**Specific sterols and polyunsaturated fatty acids:**

Improve yeast viability and vitality at the end of fermentation.



### BENEFITS & RESULTS

FERMAID E BLANC™:

- Corrects specific deficiencies in white and rosé musts.
- Prevents stuck fermentations.
- Limits organoleptic deviations (volatile acidity, H<sub>2</sub>S...).
- Maintains aromatic complexity in wine.

FERMAID E BLANC™ improves yeast activity during fermentation.

FERMAID E BLANC™ shortens the end of alcoholic fermentation allowing earlier racking and sulphiting.

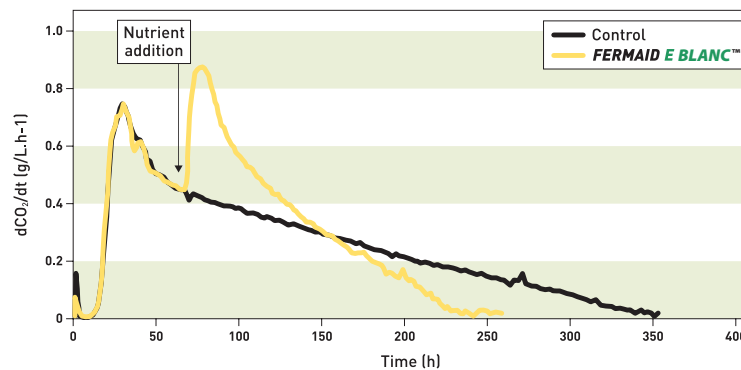


Figure 1: Nutrient: 40 g/hL ; 1/3 of the alcoholic fermentation ; synthetic must deficient in nitrogen ; 24 °C ; LALVIN CY3079™ 25 g/hL.

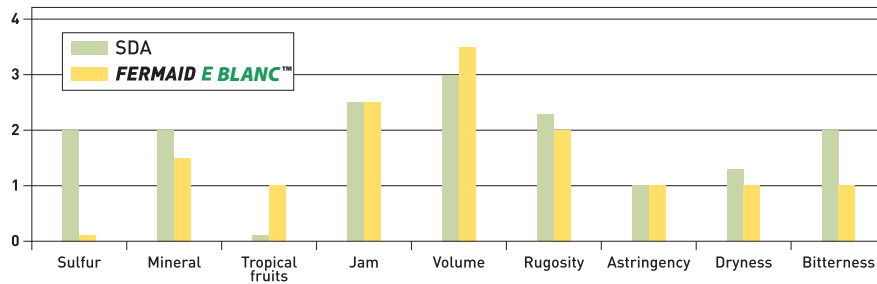


Figure 2. Effect of FERMAID E BLANC™ on the sensory profile of a Sauvignon (ICV trial R&D Dpt).

## INSTRUCTIONS FOR OENOLOGICAL USE

	YAN (Yeast Assimilable Nitrogen) in mg/L	
	30 g/hL added product	40 g/hL added product
FERMAID E BLANC™	48 mg/L	64 mg/L
DAP	63 mg/L	84 mg/L

**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.
- **Preventive usage:**  
Incorporate FERMAID E BLANC™ at approximately one third of the way through alcoholic fermentation by way of an aerated pump over lasting a few minutes, to oxygenate and homogenise the nutrient into the must.  
In the case of severe nitrogen deficiency, it is recommended to incorporate FERMAID E BLANC™ in two stages: into the must when the yeasts are introduced, and at one third of the way through fermentation.
- **Curative usage:**  
Incorporate FERMAID E BLANC™ at approximately one third of the way through alcoholic fermentation by way of an aerated pump over lasting a few minutes, to oxygenate and homogenise the nutrient into the must.

## PACKAGING AND STORAGE

- 2.5kg bag and 10kg 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. June 2022.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS