



# FERMAID AT™

## Complex yeast nutrient

### DESCRIPTION

FERMAID AT™ is a special complex yeast nutrient suitable for use in alcohol fermentation of grape must winemaking. Developed by Lallemand, the use of FERMAID AT™ reduces the occurrence of sluggish and stuck fermentations.

FERMAID AT™ helps the maximum cell density get through the stationary phase and complete alcohol fermentation as quickly and as efficiently as possible especially under limiting available nitrogen conditions.



### BENEFITS & RESULTS

FERMAID AT™ is a blended complex yeast nutrient that supplies a well-balance mix of inorganic (DAP) and organic nitrogen specific inactivated yeast, completed by thiamin.

The thiamin allows a better assimilation of both nitrogen sources, and reduces the risk of off-flavors production.

The inorganic mix is aimed at encouraging a more balanced metabolic fermentation outcome.

In case of high nitrogen deficiency, it's recommended to add FERMAID AT™ in two times:

- FERMAID AT™ is formulated to assure a sufficient and healthy yeast growth during the exponential phase when added at the beginning of the fermentation.
- To maintain an healthy yeast population during the stationary phase when added at 1/3 of the AF. This will avoid the risk of slow or sluggish fermentation and reduce the VA and H2S production at the end of AF.

## INSTRUCTIONS FOR OENOLOGICAL USE

	YAN (Yeast Assimilable Nitrogen) in mg/L	
	30 g/hL added product	40 g/hL added product
FERMAID AT™	36 mg/L	48 mg/L
DAP	63 mg/L	84 mg/L

**Recommended dosage:** 30-40 g/hL

**Maximum dosage (EEC):** 40 g/hL

- Suspend in 10 times its weight of water or must and add to the must during alcoholic fermentation.

## PACKAGING AND STORAGE

- 10 kg, 2.5 kg bag or 1.0kg bag.
- 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

**LALLEMAND**

LALLEMAND OENOLOGY

Original *by culture*