

# FORTIFERM BLANC™

Protector for yeast in the rehydration phase specially developed for the fermentation of white and rosé musts

## DESCRIPTION

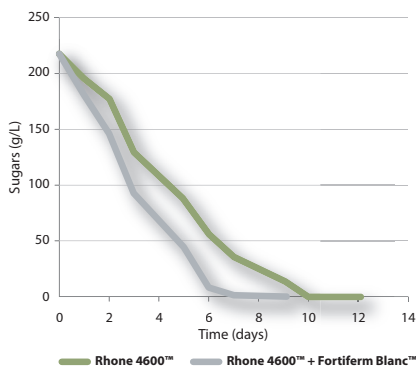
FORTIFERM BLANC™ was developed from inactive yeasts with high fatty acid, sterol and vitamin contents. These survival factors are essential for the proper development of yeast during alcoholic fermentation, improving the capacity of yeast to reveal and produce aromatic compounds.



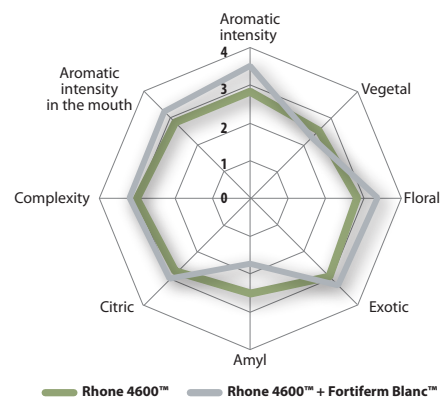
## BENEFITS & RESULTS

The rehydration of yeast with FORTIFERM BLANC™ offers numerous advantages in relation to current vinification practices.

- Better adaptation of yeast to fermentations of musts with low turbidity, at low temperatures and under reductive conditions (absence of oxygen).
- Prevention of sulphur-compound production.
- Better assimilation of amino acids and aroma precursors by yeast, allowing them to be revealed to a greater extent during fermentation.
- Safer fermentation finishes, by limiting the toxic effect of ethanol in this phase.



**Sauvignon Blanc fermentation kinetics** (Venice, Italy)  
with 216 g/L sugar, pH 3.26, 60 NTU turbidity  
and 14°C temperature without oxygen addition.



**Descriptive tasting panel results**  
10 specialists in the area



**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.

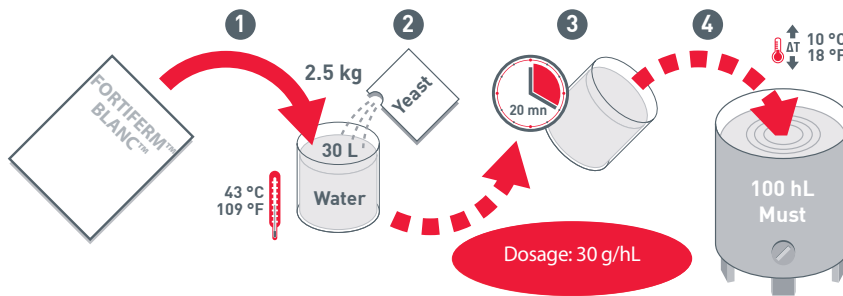
**NATSTEP™** yeast protection improves the yeast's alcohol tolerance, allowing a more predictable fermentation finish without sensory problems.



## INSTRUCTIONS FOR OENOLOGICAL USE

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

1. Suspend FORTIFERM BLANC™ 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 .



## PACKAGING AND STORAGE

- Powder form 10 kg (10x1kg) boxes, 1 kg bags.
- 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**

LALLEMAND OENOLOGY

Original by culture