

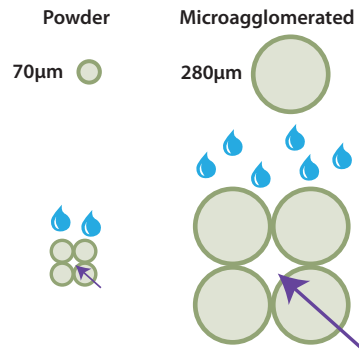
GO-FERM™ STEROL FLASH

Speed up your yeast rehydration

DESCRIPTION

GO-FERM™ STEROL FLASH is the new natural yeast protector, based on a unique yeast autolysate with a high concentration and bioavailability of ergosterol, and developed thanks to an innovative specific process leading to a micro agglomerated form.

- Larger (4X) particle size (low dusting powder).
- Improved watability (larger space between particles and greater surface area).
- Faster and easier suspension.



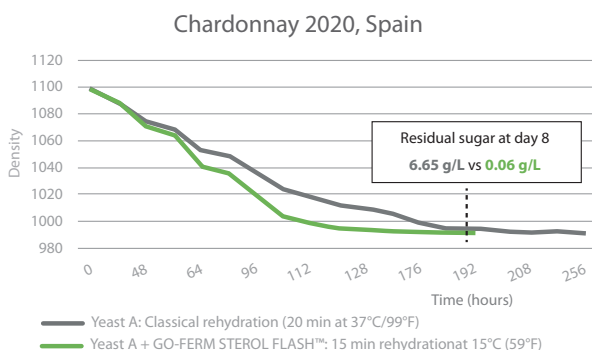
The above properties of, GO-FERM™ STEROL FLASH allows faster and more efficient wine yeast integration during yeast rehydration (**15 mins – water rehydration temperature above 15°C**).

BENEFITS & RESULTS

GO-FERM™ STEROL FLASH enhances fermentation security in difficult winemaking conditions:

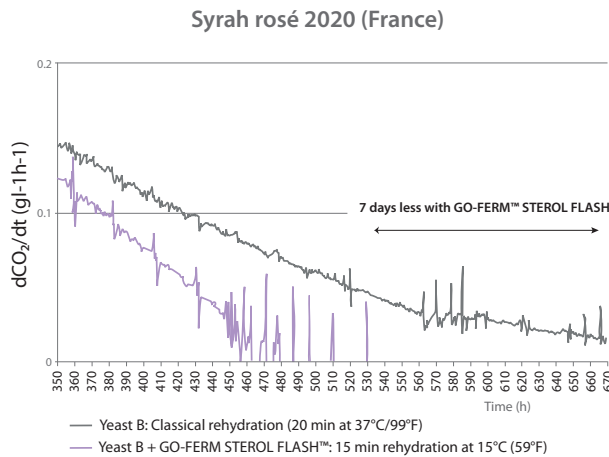
- white and rosé juice with high clarification (low NTU) and / or a low temperature of alcoholic fermentation (optimization of yeast activity during fermentation);
- red must with a high potential alcoholic degree (improvement of wine yeast osmotic and ethanol tolerance).

GO-FERM™ STEROL FLASH also improves yeast aroma precursors assimilation, allowing a better aromatic compounds release.

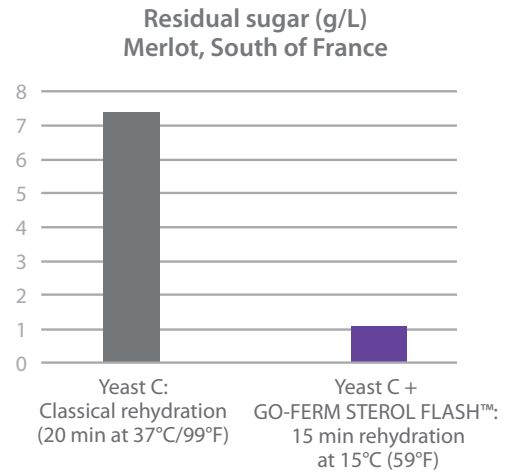


Chardonnay (Lallemand Experimental winery, Spain)

Highly clarified juice (15 NTU) with a high potential alcohol (14.6% v/v) and 15°C at yeast inoculation.



Syrah rosé (INRAE Pech Rouge, France) - Highly clarified must (30 NTU) with a high potential alcohol (14% v/v), low temperature at yeast inoculation (15°C) and no oxygen during fermentation.



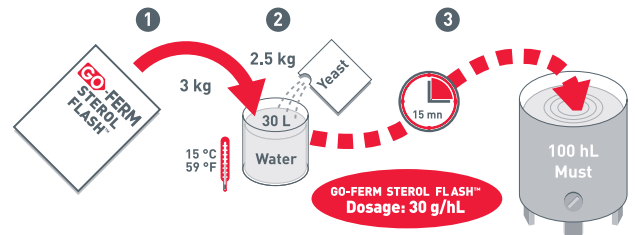
Merlot South of France – Sugar 230 g/L, 138 mg/L of YAN, 24°C during alcoholic fermentation

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage is 30g/hL (300 ppm) of must volume (the recommended dosage of yeast is 25g/hL [250 ppm]).

If using a higher or lower dose rate of yeast, respect a ratio of 1 part yeast: 1.25 parts Go-Ferm™ Sterol Flash .

Resuspend GO-FERM™ STEROL FLASH directly to the rehydration water for your selected yeast. Sprinkle your selected yeast strain, stir gently and wait for 15 minutes. Add to the tank and homogenise.



PACKAGING AND STORAGE

- 1 kg and 10 kg sealed foil bags.
- Store in a dry environment below 25°C (77°F). Avoid moisture and high temperature exposure.
- GO-FERM™ STEROL FLASH maintains its effectiveness for at least 4 years.



Patent Pending 21008-040-01

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. Ver 1.0 July 2022



In compliance with UE organic wine regulations, with OIV codex, Non GMO, vegan friendly



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS

