

# Actibiol Plus

## FERMENTATION ACTIVATOR AND REGULATOR

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.

This fermentation activator positively acts on the beginning and on the development of fermentation and re-fermentation processes.

High sugary content and modern practices contribute to create in musts a no always optimum environment for yeast growth.

Nutritional deficiencies may have negative impact on different levels: delays in fermentation start, too long fermentation, incomplete sugar consumption.

Furthermore, irregular or difficult fermentative process generally cause the development of anomalous smells owing to H<sub>2</sub>S production and excessive volatile acidity.

### In fermentation and re-fermentation

Starting from the first fermentation steps, Actibiol Plus gives to the musts ammonium salts and thiamine (B1 vitamin) which are necessary to yeasts growth and metabolism.

The cellulose present in Actibiol Special promotes yeast cells dispersion in the fermentation mass and takes away C8-C10 compounds (medium chain fatty acids) which may inhibit yeast metabolism.

Using the correct dosage, Actibiol Special permits to add to the must the right quantity of ammonium salts and thiamine, in compliance with Regulation CE/1622/2000.

### Composition

Bi-Ammonium phosphate (71%), ammonium sulphate (E 517 14,95%), cellulose (14%), thiamine chlorhydrate (0,05%).

### Characteristics

Appearance: powder and crystals

Color: white

### Doses

50-100 g/hl in musts.

70-115 g/hl for highly clarified musts and for re-fermentating musts.

The limit of ammonium salts and thiamine expected by Reg. CE 606/2009 is reached using 115 g/hl.

### Instructions for use

Dissolve Actibiol in a sufficient product quantity and add to the mass within 12-24 hours after inoculation.

### Storage

Store in a cool and dry environment.

Once opened, keep the package properly closed in a cool and dry environment.

### Packing

Code EXP00103020 - 25 kg box

