

Ecobiol Inodirect

FERMENTATION OPTIMIZATION

Greatly simplified fermentation without compromising safety and aromatic production.

Oenological applications

Ecobiol Inodirect is an innovative yeast protector, extremely rich in yeast sterols, whose micro-agglomerated formula makes it possible to significantly simplify the yeasting process while preserving the properties of the yeast strain.

Its exceptional wettability enables an accelerated resuspension, less pulverisation, and doesn't require that the water be heated beforehand.

The optimised bioavailability of the survival factors provided by **Ecobiol Inodirect** makes the yeast tolerant to a wide range of rehydration conditions:

- In water at room temperature ($\geq 15^{\circ}\text{C}$), without the need to heat to 37°C .
- For only 15 minutes, without the need to acclimatise the yeast to the cold temperature of the must being inoculated.

Beyond this yeasting simplification, **Ecobiol Inodirect** still has all the qualities of a 3rd generation protector: improved fermentative safety and aromatic production, especially under aggressive conditions (intensive juice clarification, low and high temperatures, wine making under reducing conditions, high ethanol concentrations, etc.).

Composition

- Yeast autolysate (*Saccharomyces cerevisiae*): organic nitrogen concentration $< 11.5\%$ dry matter dry matter (nitrogen equivalent) and concentration of amino acids between 10% and 20% of dry matter dry matter (glycine equivalent).

Dosage

30 g/hL.

How to use

Resuspend **Ecobiol Inodirect** by gently stirring it in 10 times its weight of tap water at room temperature ($\geq 15^{\circ}\text{C}$). Add the selected yeast, stir gently and wait 15 minutes. Add to the must and homogenize by pumping over.

Storage

Store in a cool, dry place. Once opened, the product must be used quickly and cannot be stored. Once prepared, the formula can be used within one day.

Pack sizes

1 kg and 15kg bags



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