NUTRISTART™ KP

Fermentation nutrient associating nutritive elements that promote yeast multiplication.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS

NUTRISTART™ KP is an all-round nutrient comprised of ammonium salts (phosphate), inactivated yeast (*Saccharomyces cerevisiae*) and thiamine, enabling:

- The development of a sufficient yeast population,
- Regular and complete alcoholic fermentation,
- The prevention of undesirable compound formation (H_2S, VA, etc.).

OENOLOGICAL APPLICATIONS

- **NUTRISTART™ KP** can be used on any type of musts (white, red, rosé).
- 10 g/hL (100 ppm) of **NUTRISTART™ KP** provides about 15 mg/L assimilable nitrogen (ammonia and amino acids).
- 10 g/hL (100 ppm) of **NUTRISTART™ KP** provides about 0.1 mg/L thiamine (chlorhydrate).
- To be used in the event of nutritive element deficiency in the must.

SCIENTIFC RESULTS

Yeast autolysates provide survival factors (long chain fatty acids, sterols) and growth factors (amino acids, minerals and vitamins). Ammonium salts (phosphates) are additional essential growth factors.

With regards to efficient fermentation management, it is important to consider that a regular and complete alcoholic fermentation is an essential factor for the successful onset of malo-lactic fermentation.

PHYSICAL CHARACTERISTICS

Aspect	powder	Density (g/L)	≈ 800
Color	beige		

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CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Humidity (%) ..... < 7
Lead (ppm) ..... < 4
Arsenic (ppm) ..... < 3
Mercury (ppm) ..... < 1

On the part of yeast products:

Viable yeast (CFU/g) ..... $< 10^2$
Mold (CFU/g) ..... $< 10^3$
Lactic acid bacteria (CFU/g) ..... $< 10^3$
Acetic acid bacteria (CFU/g) ..... $< 10^3$
Coliforms (CFU/g) ..... $< 10^2$
E.coli (/g) ..... none
Staphylococcus (/g) ..... none
Salmonella (/25 g) ..... none

On the part of ammonium phosphate:

Iron (ppm) ..... < 50

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Do not mix the preparation with active dry yeasts (ADY). Prepare the **NUTRISTART™ KP** and add it to the tank after ADY inoculation.

It is advisable to add **NUTRISTART™ KP** at the beginning of alcoholic fermentation, after a density loss of about 30 points (about 1/3 sugar depletion).

DOSAGE

- 20 to 60 g/hL (200 - 600 ppm) for white, rosé or red. Dosage should be based on the initial assimilable nitrogen content of the must, the potential alcohol degree and the turbidity.
- European maximum legal dosage: 60 g/hL (600 ppm). the maximum **NUTRISTART™ KP** dosage supplies 0.6 ppm of thiamine). Second fermentation of spakling wines: 45 g/hL.

IMPLEMENTATION

For red wine, **NUTRISTART™ KP** can be added directly into the tank during a pump-over.

For white wine, incorporate the total quantity of **NUTRISTART™ KP** to be added in 10 times its weight in water or must. Mix well to completely dissolve the phosphate, then incorporate immediately into the tank with homogenisation.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

1 kg bag - 15 kg box.

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SUPERSTART™ KP

Yeast preparation additive to be used for the rehydration of ADY to ensure a clean end to fermentation.
Patent FR 2736651.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

SUPERSTART™ KP is a yeast preparation additive to be used for the rehydration of ADY to ensure a clean end to fermentation along with optimum aromas and fermentation kinetics. **SUPERSTART™ KP**:

- Provides the essential building blocks for yeast membranes (mainly long chain fatty acids and ergosterols).
- Guarantees fluidity of the membrane, its alcohol tolerance, and the correct conformation of transporters for better assimilation of sugars and nutrients.
- Significantly reduces the production of VA and H_2S.

PHYSICAL CHARACTERISTICS

Aspect	powder
Colour	beige
Apparent density (g/L)	600

CHEMICAL & MICROBIOLOGICAL ANALYSIS

Humidity (%)	< 7
Total nitrogen (%)	< 11
E. coli (/g)	none
Staphylococcus (/g)	none
Salmonella (/25 g)	none
Lead (ppm)	< 2
Arsenic (ppm)	< 3
Mercury (ppm)	< 1
Cadmium (ppm)	< 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

To be added to yeast rehydration water.

Do not use directly in the tank (the elements provided by **SUPERSTART™ KP** would be absorbed by the indigenous flora or would be bound by certain components).

DOSAGE

20 - 30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.

SUPERSTART™ KP is recomended for the initial yeast inoculation and for the restart culture in the event of a stuck fermentation. (in this case, refer to our fermentation restart protocol).

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IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART™ KP** needed for the fermentation tank in 20 times its weight in water at 37°C (98.6°F). Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

10 kg bags.

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