NUTRIENTS

NUTRIMUST® B+

100% organic nutrient for complete supplementation of musts before AF.

A tool in the OENOTERRIS programmes®

Autolysate naturally rich in vitamins

Specific nutrient for must preparation

GOOD TO KNOW!

- Vitamins in oenology -

Vitamins are many and varied chemical compounds that are **essential for the nutrition and life of yeast and bacteria,** and which act upon their metabolisms. In particular, they are involved in **maintaining the yeast cell membrane**, in **resistance to various stresses** and in numerous metabolic pathways, including those linked to **amino acids and nitrogen nutrition**.

OENOLOGICAL GOALS

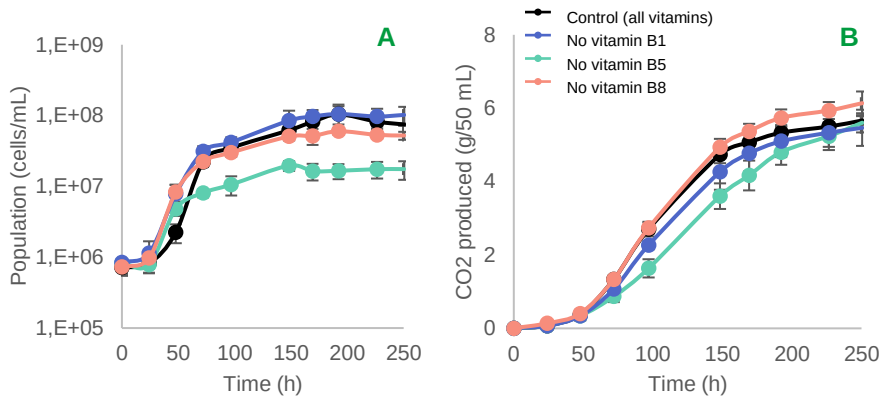
- Ensures that alcoholic fermentation goes smoothly by providing a qualitative and quantitative supply of essential amino acids and vitamins.
- Makes up for vitamin deficiencies in the must, whose natural vitamin content is affected by excessively high summer temperatures.
- Shortens the latency phase and ensures better implantation of *Saccharomyces* strains.
- Prevents nitrogen deficiencies, which are responsible for the production of H_2S and other sulphur compounds.
- Recommended when using non-Saccharomyces yeast for bioprotection.

TEST RESULTS

VITAMINS IN OENOLOGY

Several years of research carried out in partnership with the University of Burgundy have enabled us to show that:

- Eliminating vitamin B1 **reduces fermentation rates**.
- Eliminating vitamin B5 is **highly detrimental to growth and fermentation**.
- Eliminating vitamin B8 is **detrimental to the maximum population**.



Study of the impact of various vitamins on the growth and fermentation of a selected strain of Saccharomyces cerevisiae yeast inoculated at 20 g/hL. Results underwent statistical analysis (Kruskal-Wallis; p<0.05).
Figure 1A: Yeast growth (h).
Figure 1B: Fermentation kinetics (h): monitoring of CO_2 release (cumulative - g/50mL).

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FERMENTATION PARAMETERS

The formulation of **NUTRIMUST® B+** is rich in selected vitamins and accelerates the doubling speed of the yeast population (Figure 2). Therefore, it reduces the duration of the exponential growth phase (Figure 3). In addition to shortening the fermentation kinetics, the yeast population is larger, as shown by the quantity of CO_2 released (Figure 3).

Study of the impact of different yeast autolysates on the fermentation parameters of a Saccharomyces cerevisiae yeast strain selected and inoculated at 20 g/hL, to which yeast autolysates or NUTRIMUST B+ at 20 g/hL were added in preparation of the must.
Results obtained on Syrah.

Figure 2: Yeast generation time (h).
Figure 3: Fermentation kinetics (j): monitoring of CO_2 release (cumulative - g/L).

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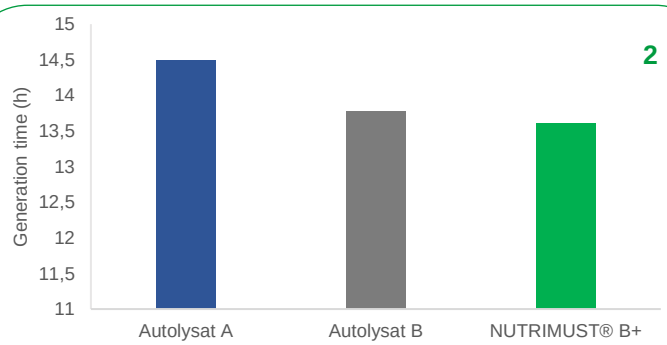

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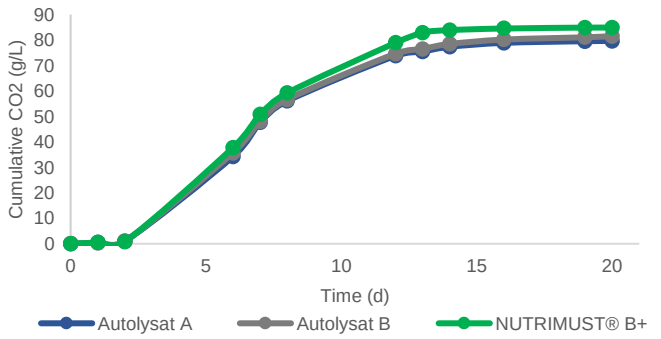


INSTRUCTIONS FOR USE

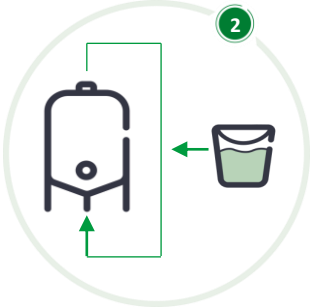
Disperse **NUTRIMUST® B+** in 10 times its weight of water or must (1kg for 10L).

Precautions for use :
Product for oenological and specifically professional use.
Use in accordance with current regulations.

Pre-dilution and homogenisation

Homogenise well!
Add to must at yeasting stage

Incorporation



Add to the tank at yeasting time, and before 1/3 AF at the latest.

TOUS LES VINS ALL WINES

DOSAGE

Recommended dosage: 20 to 40 g/hL depending on summer temperatures. If T°C > 35°C, we recommend using the maximum dose.

PACKAGING

1 KG
10 KG

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Do not allow to freeze.
Once opened, use up rapidly.

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