



Nutrient
CELFERM

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Pag. 1/1

FERMENTATION AID

COMPOSITION

Homogenous and high purity grade cellulose fibre blend.

GENERAL FEATURES

Appearance: homogeneous white powder

The peculiar chemical and physical proprieties provide CELFERM with optimal suspending and detoxifying characteristics. In the fermenting must, CELFERM can absorb and therefore remove medium chain fatty acids (particularly C8 and C10) and their esters, which are recognised as the molecules responsible for inhibition processes promoting stuck fermentation.

APPLICATIONS

- During fermentation
- In case of stuck fermentation

DOSAGE

From 10g/hL during fermentation to 20 g/hL in case of stuck fermentation

INSTRUCTIONS FOR USE

Dissolve 1 part of CELFERM into 5 parts of water. Homogenise it carefully and incorporate into the mass to be treated using a dosing pump or a Venturi tube during the pumping over and after the onset of alcoholic fermentation.

PACKAGING AND STORAGE

20 kg bag

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated,

Product approved for winemaking, in accordance with:

EC 1493/99