

# FERMAID®**O**

ORGANIC NITROGEN YEAST NUTRIENT FOR STEADY FERMENTATION



## Description

**FERMAID®**O**** is a nutrient resulting from Lallemand's research on nitrogen metabolism during fermentation.

**FERMAID®**O**** is a blend of unique yeast fractions rich in organic nitrogen selected by Lallemand. It contains 100% natural yeast derived components and therefore does not contain any inorganic nitrogen like ammonia salts (DAP or SDA).

**FERMAID®**O**** supplies well balanced nutrients for yeasts:

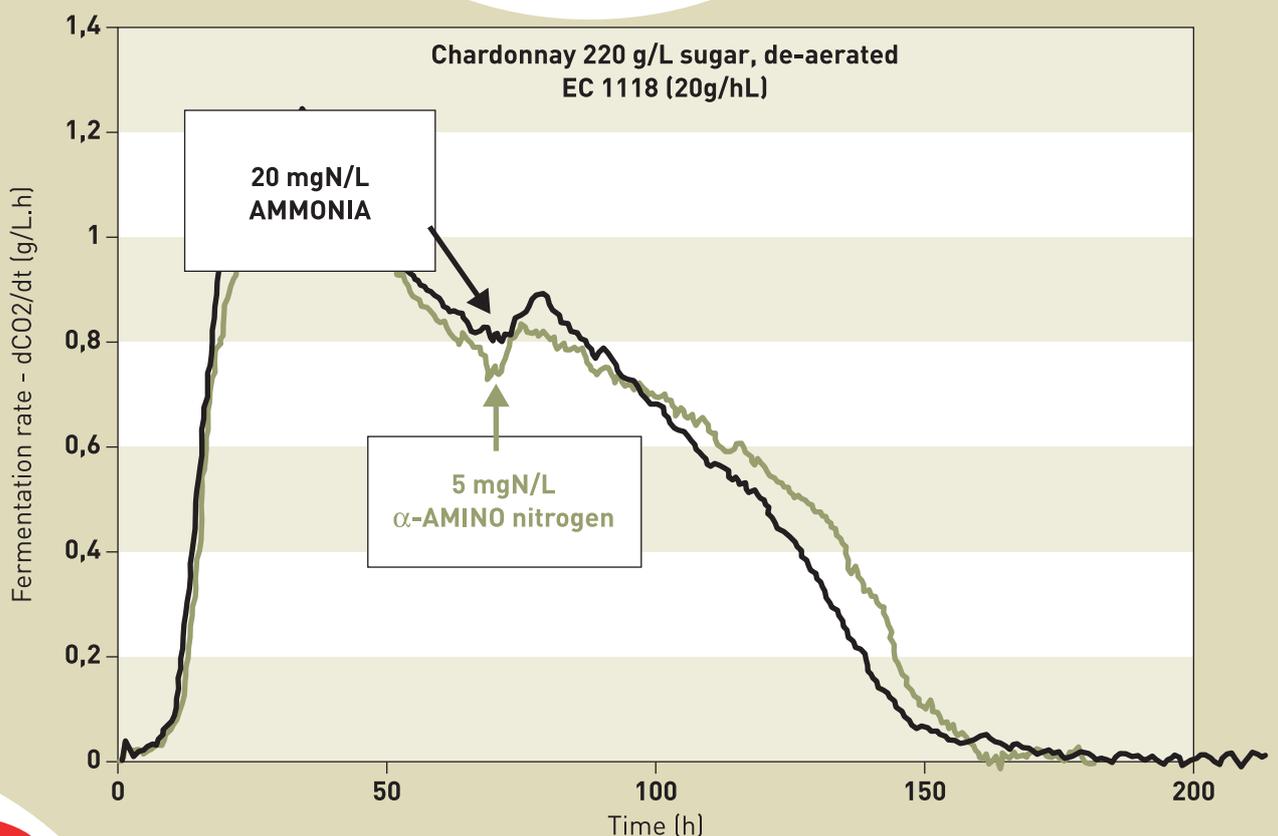
- highly available amino-acids and peptides. Amino-acids are more efficiently used by yeast than inorganic nitrogen.
- natural sources of survival factors to help yeast in stressed conditions.
- natural sources of vitamins.

**FERMAID®**O**** enhances ripe fruit character and volume while decreasing dryness sensation.

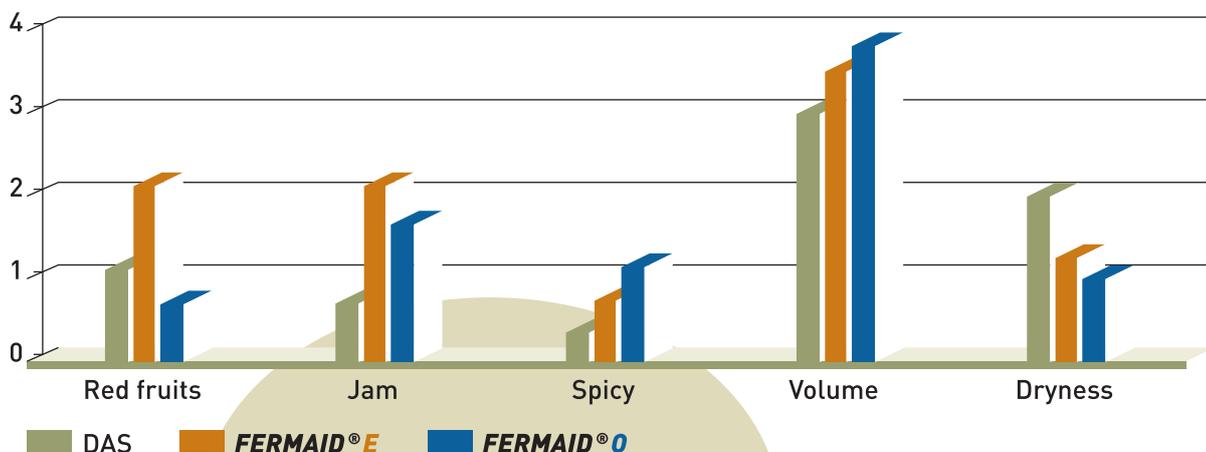
With **FERMAID®**O****, nitrogen is assimilated more steadily than mineral nitrogen preventing fermentation activity peak while limiting temperature peaks. Note: in low nutrient situations, yeast available nitrogen (YAN) may be insufficient to avoid fermentation problems.

## Application and results

**CHART 1** Efficiency of  $\alpha$ -amino vs. diammonium phosphate (DAP) nitrogen use by wine yeast.



**CHART 2** Effect of **FERMAID®0** on the sensory profile of a 2007 Syrah (ICV R&D Dpt, 2007).



## Dosage and instructions for use

- Recommended dosage is 2x20g/hL  
 → 20 g/hL at the beginning of AF  
 → 20 g/hL at 1/4 to 1/3 of AF
- **FERMAID®0** should be suspended with water (2.5 kg **FERMAID®0** in 25L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

## Packaging and storage

- 10 kg (4 x 2.5 kg bags).
- Store in a cool and dry environment away from direct sunlight and strong odours below 25°C.
- Shelf-life at the recommended storage temperature is 4 years from production time.

**LALLEMAND**

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