



FERMAID®⁰

ORGANIC YEAST NUTRIENT



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

Description

FERMAID®⁰ is a nutrient resulting from Lallemand's research on nitrogen metabolism during fermentation.

FERMAID®⁰ 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®⁰ 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 micronutrients such as vitamins (thiamine, biotine, panthotenic acid...) and oligoelements (magnesium, manganese, zinc...).

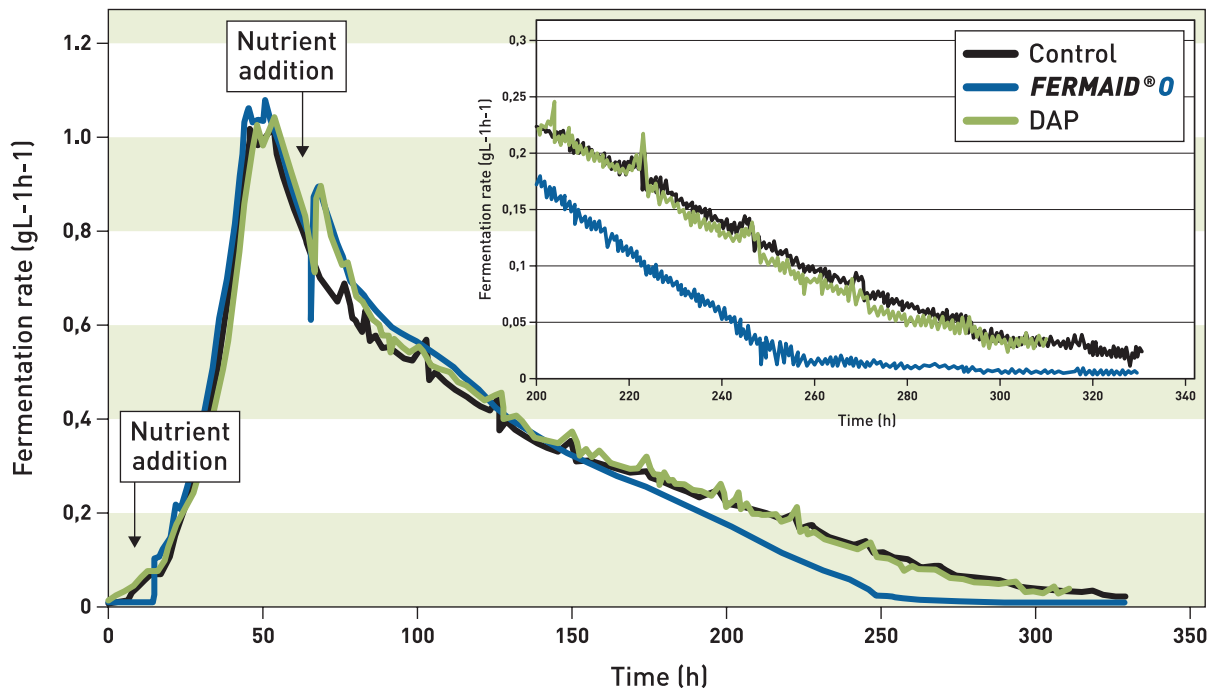
FERMAID®⁰ enhances ripe fruit character and volume while decreasing dryness sensation.

With **FERMAID®⁰**, nitrogen is assimilated more steadily than mineral nitrogen preventing fermentation activity peak while limiting temperature peaks.

Note: in low nutrient situations, yeast assimilable nitrogen (YAN) may be sufficient to avoid fermentation problems.

Application and results

CHART 1 Addition of 16 mg/L of YAN at 2 stages of fermentation (at the beginning and at 1/3 of the alcoholic fermentation -AF-) in 2 different forms: inorganic nitrogen (DAP) and organic nitrogen (**FERMAID®⁰**).



On the chart 1, it is shown that for an equivalent amount of assimilable nitrogen added, the addition of organic nitrogen is efficient on the fermentative kinetics. Indeed, in a must with high nitrogen deficiency, it allows to consume all sugars whereas the same amount of YAN provided in the form of inorganic nitrogen does not allow to complete the fermentation. No difference can be noted between the control fermentation (no nutrient added) and the fermentation with added DAP addition. In those two cases, a stuck fermentation is observed.





FERMAID® 0

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CHART 2 Effect of inorganic/organic nutrition on a Chardonnay fermented at 16°C (AWRI, 2009). DAP at 50 mg/L YAN on aromas compounds production.

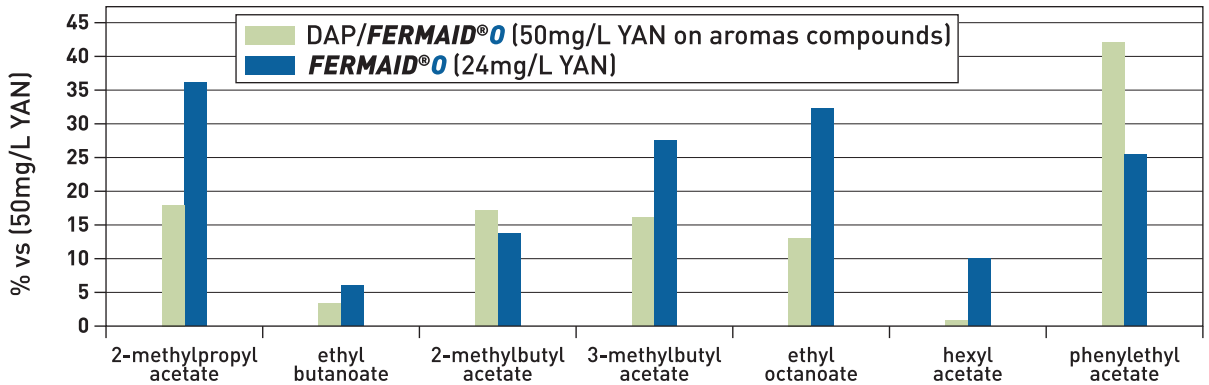
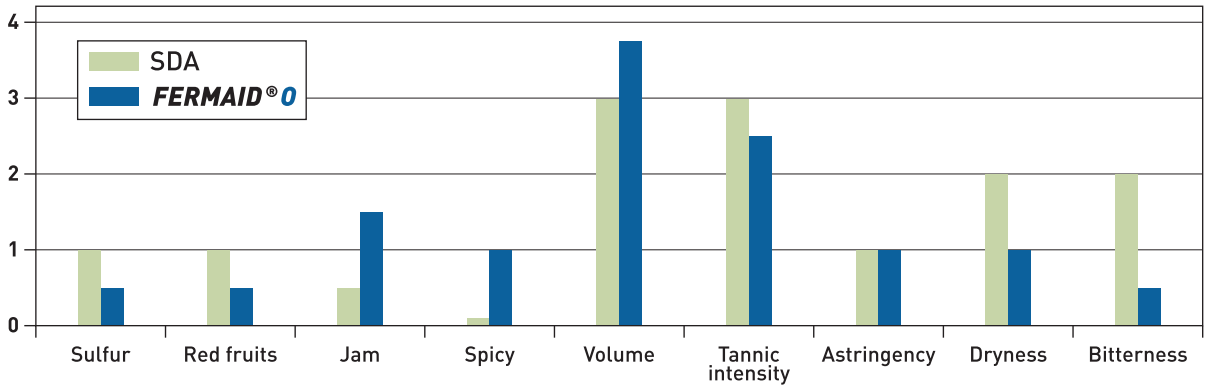


CHART 3 Effect of FERMAID® 0 on the sensory profile of a Syrah (ICV R&D Dpt, 2007).



Dosage and instructions for use

	YAN (Yeast Assimilable Nitrogen) in mg/L	
	30g/hL added product	40g/hL added product
FERMAID® 0	12mg/L	16mg/L
DAP	63mg/L	84mg/L

- Recommended dosage is 2x20g/hL (to supply the must with 15 - 20mg/L organic YAN)
→ 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 (4x2.5kg bags) and 10 kg box.
- 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.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

Distributor