



GO-FERM™

FIRST GENERATION YEAST PROTECTOR FOR REHYDRATION STEP



APPLICATION

Go-Ferm® is a 100% yeast product, produced through a specific autolysing process on yeast biomass to obtain high levels of certain essential vitamins (i.e pantothenic acid and biotin) and minerals such as magnesium and zinc. This product was released by Lallemand in 2004 and was the first yeast rehydration nutrient available on the market.

The **Go-Ferm®** approach is to add the micronutrients before yeast inoculation into the must. Adding these yeast - derived vitamins and minerals to the yeast rehydration water increases their concentration and bioavailability, resulting in greater absorption into the yeast cell. The development of this product addressed the need to improve fermentation kinetics (Chart 1) and reduce the production of off-odours related to micro-nutrient deficiency.

Lallemand have a range of GoFerm products, namely **Go-Ferm®**, **Go-Ferm Protect®** and **Go-Ferm Protect Evolution™** each of which has a specific application.

- Can be used for all styles of white, rosé or red winemaking with all wine yeasts.
- Wine musts vary according to grape variety, vintage, grape maturity and juice/must preparation. Given these variations there are no guarantees that essential microprotectors or micronutrients are bioavailable for the yeast.
- Lallemand recommend the use of **Go-Ferm®** in non-stressful fermentation conditions.
- **Go-Ferm®** is OMRI listed. For market specific organic compliance, please contact your organic certifier.

For more challenging fermentation conditions or where intense aromatic intensity is sought, refer to the **Go-Ferm Protect®** or **Go-Ferm Protect Evolution™** datasheets.



Gold Medal winner
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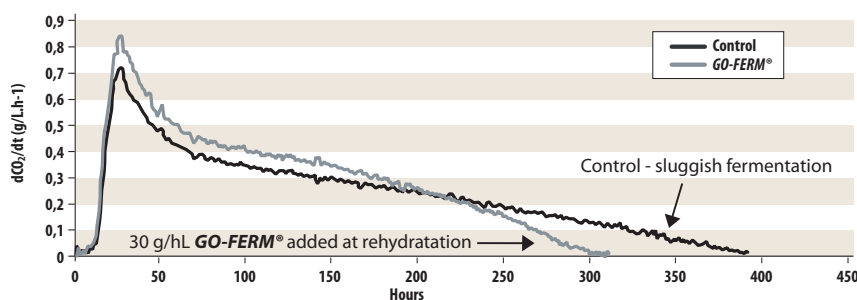
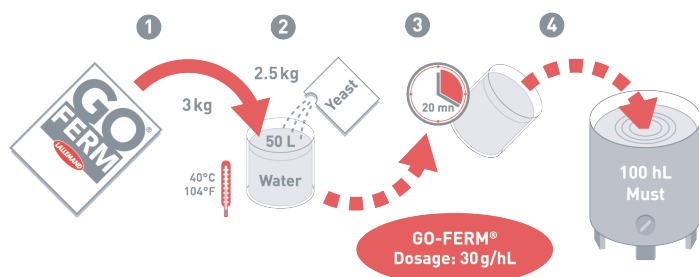


Figure 1. Effect on fermentation kinetic of **Go-Ferm®**. **Lalvin QA23™** inoculated at 25 g/hL into MS 70 medium – CO₂ evolution at 24°C. Greater degree of slope indicates stronger fermentation finish. (**FERMAID®**)

INSTRUCTIONS FOR USE

Recommended dosage: is 30 g/hL (300ppm) of must volume (when a 25g/hL (250ppm) active dry yeast dose rate is employed). If using a higher or lower dose rate of yeast, respect a ratio of 1 part yeast: 1.25 parts **Go-Ferm®**.

Because it is 100% natural, **Go-Ferm®** must be suspended in rehydration water just before the addition of the active dried yeasts (the use of inorganic salts or DAP in the rehydration water is harmful to the yeast).



PACKAGING AND STORAGE

- **GO-FERM®** is a powder available in a 10 kg box.
- When stored at 20°C or lower temperature in sealed packs, **GO-FERM®** maintains its effectiveness for at least 4 years.
- Avoid moisture and high temperature exposure.

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.

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