BI-ACTIV®

Alcoholic fermentation booster to be used in the case of sluggish or stuck fermentations.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS

A specific formulation based on yeast cellular envelopes (yeast hulls), inert support elements (cellulose), and inactivated yeast for vinification, **BI-ACTIV®** provides:

- A physical support effect for the yeasts.
- Detoxification of the must and the wine.

OENOLOGICAL APPLICATIONS

In the event of slow alcoholic fermentation, **BI-ACTIV®** enables the grape must to be detoxified, provides survival factors for the yeasts and enables fermentation to be completed.

In the event of stuck fermentation, **BI-ACTIV®** detoxifies the wine and prepares it for the new inoculation.

BI-ACTIV® can be used in the vinification of highly clarified must and immediately provides support elements and survival factors, which are essential for membrane stress-resistance.

BI-ACTIV® does not provide assimilable nitrogen.

BI-ACTIV® can be used on all types of must or wine, white, rosé or red.

SCIENTIFIC RESULTS

The inert elements allow a support effect for the yeast, essential in the case of highly clarified must. The yeast walls have a high adsorption capacity for medium-chain fatty acids (C6, C8, C10) (Lafon-Lafourcade *et al.*, 1984), which act as fermentation inhibitors (Salmon *et al.*, 1993). Finally, inactivated yeasts provide survival factors (long chain fatty acids and sterols).

BI-ACTIV® also has a positive effect on malo-lactic fermentation.

PHYSICAL CHARACTERISTICS

Aspect	powder
Color	white
Apparent density (tight packed) (g/L)	≈ 500

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CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Total nitrogen (%)	≈ 1
Proteins (%)	≈ 6
Carbohydrates (%)	≈ 85
Minerals (%)	< 2
Clostridium spores (CFU/g)	< 10
E. coli (/25 g)	none
Staphylococcus (/g)	none
Salmonella (/25 g)	none
Pseudomonas aeruginosa (/g)	none
Lead (ppm)	< 4
Arsenic (ppm)	< 2.5
Mercury (ppm)	< 1
Cadmium (ppm)	< 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- In the event of a stuck fermentation, adjust the SO_2 (20 to 30 ppm), rack and then add the **BI-ACTIV®**. *Please refer to our restarting stuck fermentations protocol.*

DOSAGE

- In the event of slow fermentation (white, rosé, red) and low turbidity: 30 g/hL (300 ppm).
- In the event of treatment for a stuck fermentation: 60 g/hL (600 ppm) for red, 30 g/hL (300 ppm) for white/rosé or if used in conjunction with **TURBICEL**.

Maximum legal dose (EU): 303 g/hL (303 ppm).

IMPLEMENTATION

In order to allow for optimal expansion of the support elements, leave the product to aerate for 10 minutes before use. The product must be used within 1 hour of opening. Do not use opened bags. Use a clean, inert container. Dissolve the total quantity of **BI-ACTIV®** to be added in 10 times its weight in must or wine. Mix well, then incorporate directly into the tank during a pump-over.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

1 kg bag. 10 kg box.

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