

SUPERSTART® Blanc

Yeast prepare to use for in ADY rehydration phase for a strong fermentation finish. Patent FR 2736651.
Specific formulation for white and rosé wines conditions.

*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 AND OENOLOGICAL APPLICATIONS

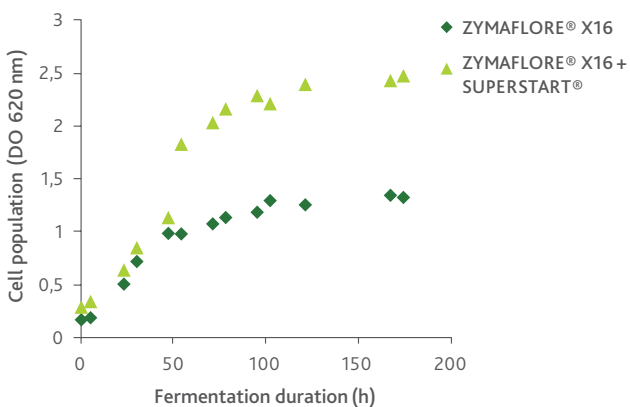
A specific preparation of yeast origin naturally rich in vitamins, minerals, long chain fatty acids and sterols. The growth factors of **SUPERSTART® BLANC** help regulate the formation of undesired compounds and the yeast growth and are co-factors of membrane transports. The survival factors are implied in maintaining the conformation and membrane resistance. Thanks to its specific formulation for white and rosé wines conditions, **SUPERSTART® BLANC** optimises the potential of the fermenting yeast to produce and release aromatic compounds. In addition it guarantees a better resistance to alcohol and a strong fermentation finish.

SUPERSTART® BLANC increases yeast viability and the general metabolism of the yeast and therefore:

- Increases the yeasts' resistance to difficult conditions (low turbidity, anaerobic winemaking, high alcohol concentrations).
- Optimises the revelation and production of aromatic compounds by yeasts.
- Prevents the excessive production of volatile acidity.
- Reinforces the efficiency of «*pied de cuve*».

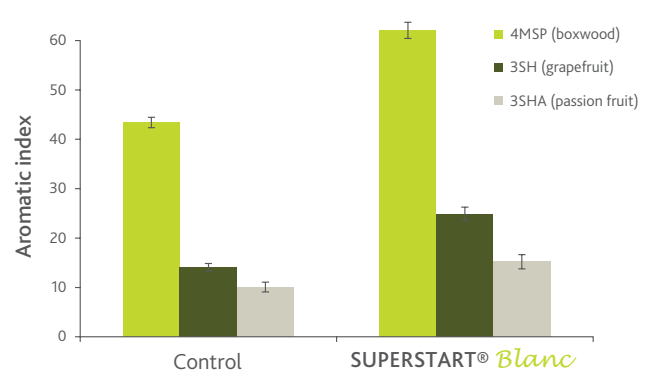
EXPERIMENTAL RESULTS

• Better cell viability



The evolution of the cell population by ZYMAFLORE® X16 rehydrated with and without SUPERSTART® BLANC. Fermentations are done on a 200 g/L of sugar must and a level of available nitrogen < 140 mg/L.

• Improved yeast aromatic performance



Sauvignon Blanc, France, TAV 12.5% vol.
Differences perceived during tasting.

By improving overall assimilation of must compounds, **SUPERSTAR® BLANC** optimises the metabolism of the yeast to produce more aromatic wines.



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect powder Colour beige

CHEMICAL & MICROBIOLOGICAL ANALYSIS

Humidity (%) < 7	Lead (ppm) < 2
Total nitrogen (%) < 11	Arsenic (ppm) < 3
<i>E. coli</i> (/g) none	Mercury (ppm) < 1
<i>Staphylococcus</i> (/g) none	Cadmium (ppm) < 1
<i>Salmonella</i> (/25 g) none	

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

To be added to yeast rehydration water. Do not use directly in the tank (the elements provided by **SUPERSTART® BLANC** would be absorbed by the indigenous flora or would be bound by certain components).

DOSAGE

20 - 30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.

SUPERSTART® BLANC is recommended for the initial yeast inoculation and for the restart culture in the event of a stuck fermentation. (*in this case, refer to our fermentation restart protocol*).

IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART® BLANC** needed for the fermentation tank in 20 times its weight in water at 37°C (98.6°F). Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

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.
- 5 kg bag - 10 kg box.

