

NATU**START**[®]AY



PURE AUTOLYSED YEAST

APPLICATION

NATUSTART**[®]AY** is based on autolyzed *Saccharomyces cerevisiae* yeast which was grown on molasses. It is a natural product obtained by enzymatic autolysis of the yeast by its own enzymes. The product has further been separated, inactivated and dried into a powder. **NATU**START**[®]AY** represents a natural source of proteins, peptides, amino acids, and vitamins. The product is an excellent substrate for culturing microorganisms such as yeast for wine production in which it serves as a rich source of organic nitrogen and growth stimulators. The product is suitable for use in food preparations as a natural ingredient.

OENOLOGICAL PROPERTIES

- | | | | |
|------------------------|---|--------------|--------------|
| • Protein | min. 45 % | • Ash | max. 8 % |
| • Salt (NaCl) | max. 2 % | • Appearance | beige powder |
| • Carbohydrates | max. 50 % | | |
| • Assimilable Nitrogen | 5 mg/l. (Calculated on a dosage of 10 g/hl of NATUSTART[®]AY) | | |

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- | | | | |
|----------------------------|---------------------------|-----------------|---------------------------|
| • Moisture | < 7 % | • Coliforms | < 1.10 ² CFU/g |
| • Total plate count | < 1.10 ⁴ CFU/g | • E. coli | absent in 1 g |
| • Total viable yeast cells | < 1.10 ² CFU/g | • Salmonella | absent in 25 g |
| • Total mold | < 1.10 ³ CFU/g | • Staphylococci | absent in 1 g |

DOSAGE INSTRUCTIONS

Typical dose is between 30 to 40 g/hl. The appropriate dose depends on the application, tests are recommended to determine the optimum dosage level. **NATU**START**[®]AY** is food-grade and conforms to all relevant regulations.

STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 25 °C in a dry place and an area free from offensive odours. Once the packaging has been opened, it is advised to seal the packaging well to protect from humidity. This product is available in 10 kg and 25 kg paper bags polyethylene liner. The product can be used for up to 3 years after the date of production.

QUALITY ASPECTS

NATUSTART**[®]AY** yeast nutrient is GMO free and conforms to the oenological CODEX specification.

V.06.03.2024.2