

# NATUSTART®GLH



## YEAST BIO ACTIVATOR FOR MUST

### APPLICATION

**NATUSTART®GLH** is a natural product from a special selected inactivated yeast strain high in natural Glutathione which makes it especially suited to produce high quality white wines. The natural glutathione and mannoproteins present in the product help to enhance the chemical and physical stability of the wine and enhance the flavour and aroma complexity of the treated wine. **NATUSTART®GLH** improves the post-fermentative evolution of the wine and limits the risks associated with the time "on fine lees". The high content of sulphur peptides, such as glutathione provides a protective effect and reduces the possible oxidation. **NATUSTART®GLH** is rich in nitrogen, vitamins and growth factors and is particularly rich in polysaccharides and sulphur peptides such as glutathione. The high quantity of natural glutathione and mannoproteins present in the product help to enhance the chemical and physical stability of the wine and increase the complexity of the flavour and aroma.

### OENOLOGICAL PROPERTIES

• Protein	min. 60 %	• Carbohydrates	max. 10 %
• Fibers	min. 10%	• Appearance:	beige powder
• Glutathione natural	min. 2.5 %	• Ash	max. 8 %
• Assimilable nitrogen	6.6 mg/l. (Calculated on a dosage of 10 g/hl of <b>NATUSTART®GLH</b> )		

### CHEMICAL AND MICROBIOLOGICAL PROPERTIES

• Moisture	< 6 %	• Coliforms	< 1.10 <sup>2</sup> CFU/g
• Total plate count	< 1.10 <sup>4</sup> CFU/g	• E. coli	absent in 1 g
• Total viable yeast cells	< 1.10 <sup>2</sup> CFU/g	• Salmonella	absent 25 g
• Total mold	< 1.10 <sup>2</sup> CFU/g	• Staphylococci	absent in 1 g

### DOSAGE INSTRUCTIONS

Typical dose is between 10 - 30 g/hl and the legal dose is 30 g/hl (EU). Dissolved directly to the must or wine and then its easily mixed by simple and gentle stirring. It is recommended to try and test the product at pilot scale to establish the appropriate conditions and dosage prior to the use of the product.

### STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 25 °C in a dry place 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 with polyethylene liner. The product can be used for up to 3 years after the date of production.

### QUALITY ASPECTS

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

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