

NATU**START**[®] **IY**

INACTIVATED YEAST

APPLICATION

NATUSTART**[®]IY** is based on pure inactivated yeast of *Saccharomyces cerevisiae* yeast and represent the complete yeast which has been inactivated using a special proprietary process. The product provides interesting polysaccharides, peptides, amino-acids, mannoproteins, nucleotides and nucleosides, all of these can contribute to the sensory experience of wine. It is suitable for white, rosé and red wines and improves the structure and mouthfeel of the wine. It also ensures a regular and complete fermentation with a clean organoleptic character and can also be used to restart slow or stuck fermentations. **NATU**START**[®]IY** also has a favorable effect on the Malo-lactic fermentation.

OENOLOGICAL PROPERTIES

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|---------------|-----------|----------------|--------------|
| • Protein | min.45 % | • Carbohydrate | min. 35 % |
| • Fibers | min.16% | • Ash | max. 10 % |
| • Salt (NaCl) | max.2.0 % | • Appearance | beige powder |
- Assimilable nitrogen 5 mg/l. (Calculated on a dosage of 10 g/hl of **NATU**START**[®]IY**)

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

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|----------------------------|---------------------------|------------------|---------------------------|
| • Moisture | max.6 % | • Coliforms | < 1.10 ² CFU/g |
| • Total viable yeast cells | < 1.10 ² CFU/g | • E. coli | absent in 1 g |
| • Total plate count | < 1.10 ⁴ CFU/g | • Salmonella | absent in 25 g |
| • Total yeast & mold | < 1.10 ² CFU/g | • Staphylococcus | absent in 1 g |

DOSAGE INSTRUCTIONS

Typical dose is between 10 - 30 g/hl and the maximum legal dose is 40 g/hl (EU). When uses a preventative measure it is recommended to use 20 – 30 g/hl. In case of curative use, it is recommended to use 30 - 40 g/hl for red wines and 20 - 30 g/hl for rose or white wines. Suspend in 10 times its weight of potable water or must, mix well and add directly to the tank while mixing.

STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 15 °C in a dry place free from offensive odours. This product is available in 1 kg bags and in 20 kg paper bags with PE liner. The product can be used for up to 3 years after the date of production.

QUALITY ASPECTS

NATUSTART**[®]IY** inactivated yeast cells are derived from a non-GMO strain of *Saccharomyces cerevisiae* and are conform to the specification of the oenological CODEX.

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