BIO ACTIVATOR K FOR YEASTS

APPLICATION

NATUSTART®K is based on a specific formula that combines different assimilable Nitrogen compounds such as ammonium phosphate, inactivated yeast and Vitamin B1. **NATUSTART®K** stimulates and regulates the alcoholic fermentation in winemaking. It also provides additional mineral salts, growth factors to the yeast and in addition also prevents the formation of undesirable compounds.

OENOLOGICAL PROPERTIES

Protein	max. 11 %	• Ash	max. 4 %
Salt (NaCl)	max. 3 %	 Appearance 	beige powder
 Assimilable Nitrogen 	14.4 mg/l. (Calculated	on a dosage of 10 g/hl	of NATUSTART®K)

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

 Moisture 	< 7 %	 Coliforms 	$< 1.10^{2} \text{CFU/g}$
 Total plate count 	$< 1.10^4$ CFU/g	• E. coli	absent in 1 g
• Total viable yeast cells	$< 1.10^{2} \text{CFU/g}$	 Salmonella 	absent in 25 g
 Total mold 	$< 1.10^3 CFU/g$	 Staphylococci 	absent in 1 g

DOSAGE INSTRUCTIONS

The product can be used at the beginning or during the alcoholic fermentation. Typical dose is between 10 - 30 g/hl and the legal maximum dose is 30 g/hl (EU). The use of 10 grams of NATUSTART®K per hl of must corresponds to an addition of 14mg/l of assimilable nitrogen and 13 mg/hl of vitamin B1. It is recommended to use after dilution in must or potable water before addition to the fermentation tank.

STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 25 $^{\circ}$ 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®K yeast nutrient is GMO free and conforms to the oenological CODEX specification.

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