

# Aleaferm MP



## COMPOSITION

Active dry yeast *Metschnikowia pulcherrima*  
Contains E491 sorbitan monostearate.

## GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with a characteristic odor.

ALEAFERM MP has special characteristics that make it suitable for bioprotection:

- Controlling natural flora during harvesting
- Reducing the amount of compounds that combine SO<sub>2</sub>
- Increasing the aromatic complexity of the wine
- Decrease the dosage of SO<sub>2</sub> on the grapes

Total yeast	Vital yeast	Moulds	Lactic bacteria	Dry matter
> 10x10 <sup>9</sup> UFC/g	> 10x10 <sup>9</sup> UFC/g	< 10 <sup>3</sup> UFC/g	< 10 <sup>5</sup> UFC/g	> 93%

## APPLICATIONS

ALEAFERM MP is suitable for colonizing an environment and preventing the growth of unwanted microorganisms. It provides Bioprotection and can be used before fermentation, on the must,

## RECOMMENDED DOSAGES

3-5 g/hl

At the end of the pre-fermentation phase, inoculate the appropriate dose of *Saccharomyces cerevisiae* to start alcoholic fermentation.

## MODE OF USE

Inoculate directly or rehydrate ALEAFERM MP in warm water (at a ratio of 1:10), temperature between 30° and 33°C, for better distribution.

The temperature difference between the must to be inoculated and the yeast suspension should be less than 10°C.

Add the yeast suspension to the wort when starting to fill the fermentation tank and homogenize thoroughly.

The total rehydration preparation time should not exceed 4 hours.

Use an inert and clean container.

## PACKAGES AVAILABLE

500 g bag

## STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated at 4°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

