

PREFERM EC

FOR A BETTER CONTROL OF FERMENTATIONS

Yeast walls extracted from selected yeast *Saccharomyces cerevisiae*.

PREFERM EC is a fine powder rich in mannan and glucan with precise adsorption properties.

PREFERM EC is a 100% natural product, not genetically modified, with a neutral aromatic profile.

CHARACTERISTICS

- Adsorption of the main inhibitors of the alcoholic and malolactic fermentations.
The content of **PREFERM EC** in glucan and mannan permits the adsorption of the short chain fatty acids (C6, C8, C10, C12).
- Stimulation of alcoholic and malolactic fermentations thanks to its contents in sterols and chains of unsaturated fatty acids. During the alcoholic fermentation, the use of **PREFERM EC** leads to an increase of the active dry yeast cells.
- During the malolactic fermentation, **PREFERM EC** stimulates the viability and the growth of the bacteria helping to detoxify the batch and adsorbing short chain fatty acids which are the main inhibitors of malolactic fermentation.
- Thanks to its polysaccharides content **PREFERM EC** helps to enhance the stabilization of the colour in wines and allows a mitigation of both astringency and bitter feelings.
- In the event of slow alcoholic fermentation, **PREFERM EC** enables the grape must to be detoxified, provides survival factors for the yeast and enables fermentation to be completed.

DOSAGE AND TO USE

The suggested quantity varies from 200 to 400 ppm.

- Preventive use:

PREFERM EC must be added 24 hours after the beginning of fermentation.

For red wines, **PREFERM EC** must be added underneath the hat.

- Curative use: in case of stuck fermentation:

PREFERM EC helps restarting the alcoholic fermentation.

The dose varies from 300 to 400 ppm for the red wine and from 150 to 200 ppm for white and rosé wines.

First of all, add to red wine 100 ppm of PRED LYSOZYME, and then add **PREFERM EC**.

PREFERM EC will have been previously dissolved in 10 times its weight of water, at a temperature from 20 to 30 °C. In order to increase the surface of contact between **PREFERM EC** and the wine undergoing treatment, it will be necessary to carry out some pumping-over allowing a good homogenization of the product.

After 24 h, the yeasts, earlier adapted to the restart conditions, will be added.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odours. It is recommended using this product shortly after opening.

PACKING

Bags of 1 kg, Box of 10 kg.

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