



ACTIFERM MVR



Alcoholic
fermentation regulator

Mid-fermentation
activator

To maintain viability of
yeasts until the end of
alcoholic fermentation

ACTIFERM MVR is used half-way through fermentation, to maintain the viability of the yeasts until the end of fermentation.

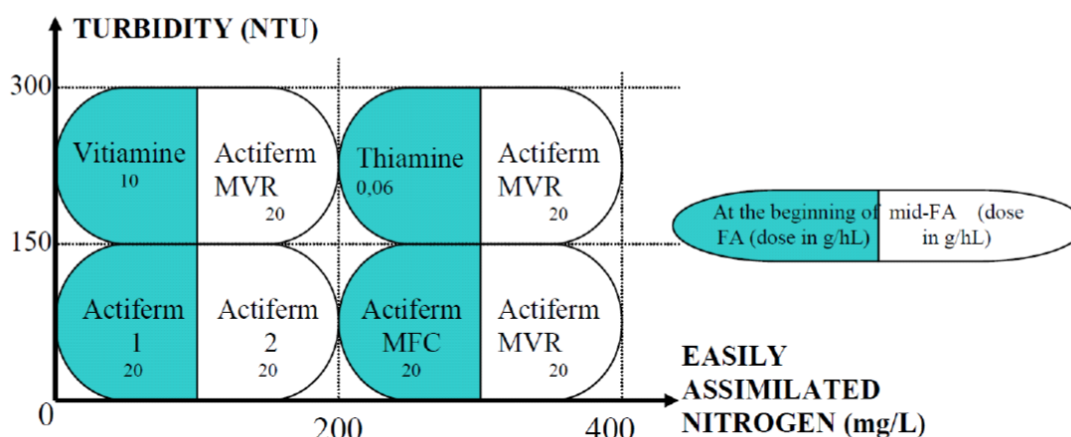
In order to maximise its efficiency, it is recommended to carry out jointly:

• FOR RED WINES:

- 1) In all cases, a controlled supply of oxygen (10 mg/L) with CANNE OXYFERM or OXYFRITTE, between the third and half way mark of fermentation (to further improve resistance of cell walls to alcohol)
- 2) In the event of severe nitrogen deficiency (where available nitrogen content is less than 200 mg/L), add 10 g/hL of ammonium salts, preferably with thiamine (**VITAMINE** or **VITAMINE 2**), at the beginning of fermentation (to obtain a sufficient quantity of yeast).
- 3) In the event of high natural yeast content, it is imperative to add 0.5 g/hL of thiamine (only if nitrogen content is sufficient - >200 mg/L), at the beginning of fermentation (to obtain a sufficient quantity of yeast: in the event of thiamine deficiency caused by Kloeckera, growth of selected inoculated yeasts will be limited).

• FOR WHITE AND ROSE WINES:

Combine with other nutrients, as recommended in the diagram below.





OENOLOGICAL GOALS

The main cause of sluggish fermentation or stuck fermentation in red wines is the dissolution of cell walls by alcohol, particularly at high temperatures. The physiological effect of this dissolution is destruction of sugar transport proteins, which causes the gradual death of the yeast, halting fermentation. **ACTIFERM MVR** provides nitrogen (at mid-fermentation), which is used by the yeast to rebuild the sugar transport proteins, enabling it to retain its activity until the end of alcoholic fermentation. This nitrogen is supplied not only in ammoniacal form, but also partially in amino form (by the supply of inactivated yeasts).

ACTIFERM MVR also provides (through the inactive yeasts that it contains) lipids, which reinforce the cell walls of the yeast, enabling them to be more resistant to high alcohol content. Inactive yeasts also take part in detoxifying the medium due to the yeast cell walls, which absorb short chain fatty acids (yeast inhibitors).



INSTRUCTIONS FOR USE

Dissolve 1 kg of **ACTIFERM MVR** in approximately 10 L of must (immediately soluble).

Add half-way through fermentation or during pump-over. Take care due to risk of frothing or overflow, which is possible when solid materials are added during fermentation.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.



DOSAGE

20 to 40 g/hL, depending on fermentation conditions (maturity, temperature, yeast strain used, etc).

Complete with addition of thiamine at the beginning of fermentation (at the same time as yeast) or of VITAMINE (thiamine + ammoniacal nitrogen), if the must is nitrogen deficient (see table).

Maximum legal dose according to current European regulations: 200 g/hL.



PACKAGING



5 KG



STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

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