



# SpringFerm™ Equilibre



FERMENTATION  
AIDS

## THE HEALTH PACKAGE FOR YOUR YEAST

### Description:

SpringFerm™ Equilibre is a complex fermentation activator based on the synergies of organic & mineral nitrogen. Its formula was specifically studied to optimize its effects on yeast growth & yeast survival, making it a nutritional defence of choice against stuck or sluggish fermentations.

### Properties:

#### IMPROVED ASSIMILATION OF NITROGEN COMPOUNDS

- With its diammonium phosphate (DAP) content making it rich in mineral nitrogen and its amino acid content that makes it rich in organic nitrogen, the special formula of SpringFerm™ Equilibre improves the assimilation of mineral nitrogen compared to using DAP on its own. SpringFerm™ Equilibre supplies 17mg/L of assimilable mineral nitrogen for a product dosage of 20g/hl.
- SpringFerm™ Equilibre decreases organoleptic deviation risks (volatile acidity, H<sub>2</sub>S) and helps the production of secondary alcohols and their esters.

#### SURVIVAL FACTORS SUPPLY

- SpringFerm™ Equilibre is rich in fatty acids & sterols which are necessary for yeast survival. One dose of 20g/hl supplies up to 13 mg/L of lipidic substance for the reconstitution of the cell membrane. This supply secures the integrity of the cell wall during the most stressful fermentations: high alcohol degree, rarity of nutrients during the fermentation process....
- SpringFerm™ Equilibre naturally contains 0.6 mg/L of Thiamine for a supply of 20g/hl, being sufficient to increase by 20% the viable population and accelerate the fermentation of sugars.

#### SUPPORT & DETOXIFYING ROLE

- Rich in Springcell yeast cells hulls, SpringFerm™ Equilibre enables must detoxification and plays a support role on highly clarified musts.

### Applications:

SpringFerm™ Equilibre is perfectly convenient to achieve a complete fermentation of all musts that are difficult to vinify: musts with a strong alcohol potential, highly clarified musts, during sluggish fermentations or at restart of fermentation.

SpringFerm™ Equilibre is very easy to use, and recommended for wineries that do not want to fraction their nutrient supply: a single supply brings all the elements that are essential to the yeast's metabolism.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



## Dosage:

**SpringFerm™ Equilibre** is usually incorporated at yeast inoculation to play its nutrient role at a dosage of 15 to 20 g/hl.

**Warning:** **SpringFerm™ Equilibre** must not be legally used over 20g/hl due to its high content in thiamine. It also contains diammonium phosphate and yeast hulls subjected as well to usage legal limits that must be taken into account for potential extra supplies.

Diammonium phosphate can be added (10-30g/hl) simultaneously to SpringFerm™ Equilibre in case of nitrogen deficient must (<180mg/l).

In case of difficult fermentation, diammonium phosphate and/or yeast hulls, within 10-20g/hl, can also be added between third and mid-fermentation (density 1,050-1,040). For all other usage, contact Fermentis.

Think of checking the legal limits applicable in your country while taking into account your own product usage conditions.

## Composition:

SpringCell yeast cell hulls, Partial yeast autolyzates, Diammonium phosphate, Thiamine hydrochloride.

## Packaging:

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

25 kg sealed paper bags with polyethylene liner

## Guarantee:

**SpringFerm™ Equilibre** contains Springcell yeast cell walls and is thus vacuum packed to avoid possible organoleptic deviations due to oxidation.

Fermentis® guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place.

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

**Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.**

