



## SpringFerm™ Xtrem

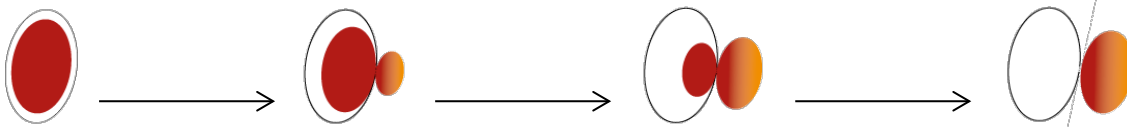


FERMENTATION  
AIDS

### POWERFUL FERMENTATION ACTIVATOR FOR DIFFICULT CONDITIONS

#### Description: « yeast... for yeasts ! »

SpringFerm™ Xtrem is a fermentation activator 100% based on fully autolyzed yeasts, 4 times richer in available nitrogen than a basic inactivated yeast. It is adapted to musts coming from over ripe grapes that are often very poor in nitrogen (<150 mg/L) and rich in fermentable sugars (potential alcohol > 13.5%) which represents a favourable environment for stuck or sluggish fermentations.



Active yeast

Inactivated yeast

Partially autolyzed yeast

Fully autolyzed yeast

### Properties:

#### IMPROVED ASSIMILATION OF NITROGEN COMPOUNDS

- Richer in amino acids than SpringFerm™, SpringFerm™ Xtrem was specifically formulated to allow yeasts and lactic bacteria to face stressful conditions and avoid the most frequent causes of stuck or sluggish fermentations.

#### SUPPLY OF AVAILABLE ORGANIC NITROGEN TO BOOST FERMENTATION KINETICS

- SpringFerm™ Xtrem contains the micro peptides and amino acids that are the best assimilated to supply the yeast with the necessary nitrogen for the synthesis of its own proteins. Added between third and mid fermentation this pool of concentrated peptides & amino acids is totally bio available as soon as it is added, allowing the yeast immediate assimilation. When added before malolactic fermentation its micro peptide pool is particularly interesting for the growth and the performance of lactic bacteria.

#### VITAMIN SUPPLY

- SpringFerm™ Xtrem contains growth factors of interest for stressful fermentations (Thiamine, Calcium Pantothenate, Folic acid, Niacin).

#### ORGANOLEPTIC IMPROVEMENT

- The supply of amino acids is essential during the fermentation for the development of aromas. Indeed, higher alcohols from which esters derive are formed by the deamination of amino acids. Supplying SpringFerm™ Xtrem in the second part of fermentation brings finesse and aromatic intensity compared to wines treated only with ammonium sources.
- The organoleptic profile is improved even more when SpringFerm™ Xtrem is combined with SpringFerm™ at the beginning of fermentation.

#### E2U™



- SpringFerm™ Xtrem has a micro granulated form making its dispersion better and securing its use. It's the reason why the product is certified E2U™.

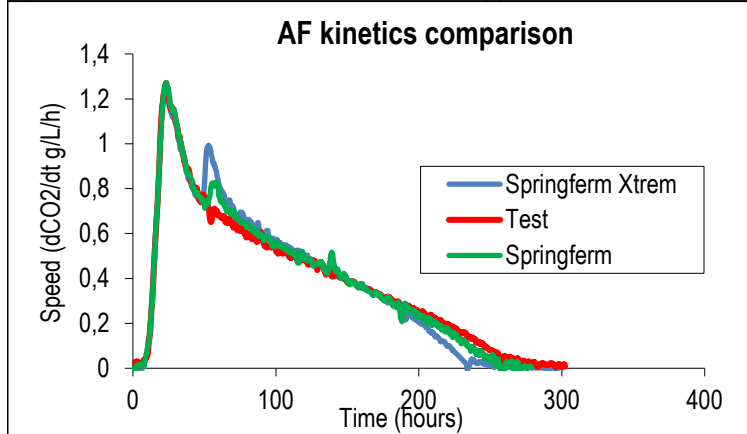


THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



## Trial:

Synthetic must, 15% v/v, initial YAN: 170ppm, SafEno™ STG S101



SpringFerm™ Xtrem has a strong effect at third-mid fermentation to help accelerating and/or finishing fermentation compared to less autolyzed yeast as SpringFerm™.

## Dosage:

In difficult wine making conditions, it is recommended to use 20 to 40g/hl of SpringFerm™ Xtrem between the third and mid-fermentation because of its very strong nutritional potential.

- Must with a high potential degree of alcohol, or very rich in polyphenols, etc...,
- In case of musts very poor in nitrogen,
- To restart a stuck fermentation,

As a malolactic fermentation (MLF) activator: 10 to 20g/hl before inoculating lactic bacteria depending on the alcohol content.

**20g/hl of SpringFerm™ Xtrem for an equivalent supply of  
20 ppm of Yeast Available Nitrogen**

## Composition: in g%g of product (indicative values)

Dry matter	> 94%	Vitamins (in ppm)	
Total nitrogen	9.2-10.9%	<i>Thiamine</i>	130-257
Total Polysaccharides	13.3-19.3%	<i>Calcium pantothenate</i>	157-331
Lipids	1.2-2.4%	<i>Niacin</i>	480-805
Mineral Matter	9.2-13.6%	<i>Folic acid</i>	16-54

## Packaging:

Carton of 10 sachets of 1Kg each (Full box net weight: 10 kg)

10 kg sealed paper bags with polyethylene liner

20 kg sealed paper bags with polyethylene liner

## Guarantee:

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.**

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



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