



# SpringArom™



FUNCTIONAL  
PRODUCTS

## TO PROTECT THE AROMATIC FRESHNESS OF WHITE AND ROSE WINES

**SpringArom™** is an inactivated yeast with guaranteed glutathione content, an antioxidant tripeptide that prevents oxidation reactions. **SpringArom™** preserves freshness and aromatic intensity of white and rosé wines.

## Properties:

**SpringArom™** combines the effect of glutathione and the benefits of inactivated yeasts:

### PROTECTION AGAINST OXIDATION FOR BETTER LONGEVITY OF WINES

- Preservation of aromatic molecules, notably thiols
- Preservation of wine freshness
- Color protection against browning



**SpringArom™** is labelled E2U™. This label certifies safe use and a better dispersion of the product. (**SpringArom™ is not E2U in US and Canada**).

## Applications:

**SpringArom™** is particularly adapted to:

- Thiol rich grape varieties (Sauvignon Blanc, Petit and Gros Manseng, Syrah, Cabernet Sauvignon, Merlot).
- En primeur red and rosé wines intended to be fresh and fruity.
- White and rosé wines from varieties rich in oxidable polyphenols, subjected to color browning.
- The elaboration of expressive and well-balanced white and rosé wines.

## Composition: in % of dry matter

Dry matter	> 93%
Total nitrogen (DM)	< 10%
Reduced glutathione	> 1.0 %
Cysteine	< 0.3%
Gamma-glutamylcysteine	< 1%



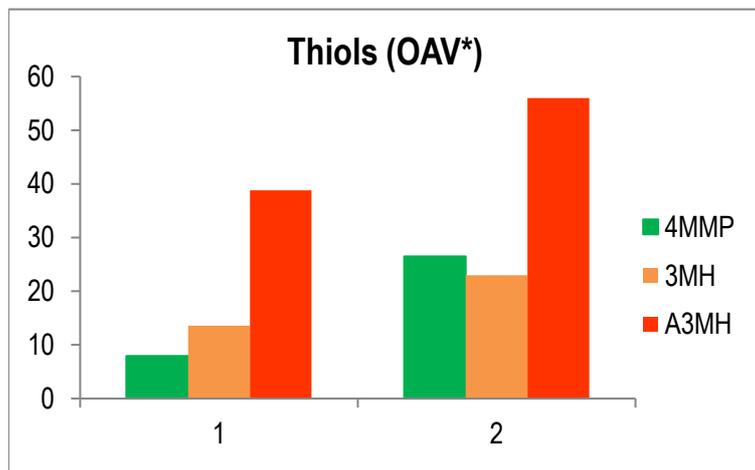
THE OBVIOUS CHOICE FOR BEVERAGE *signature*

FUNCTIONAL  
PRODUCTS

## Comparative trials:

Sauvignon Blanc must, 12.6%vol./vol., 2013.

Fermentis™ protocol with **SpringArom™** and ViniLiquid™ (2) vs Ammonium sulphate (1).



The supply of 30g/hl of **SpringArom™** at the beginning of fermentation impressively helped to preserve the aromas (thiols) of Sauvignon Blanc in comparison to the addition of solely ammonium sulphate addition.

A net increase of volume in mouth was felt as well as much more complexity in the aromatic profile.

\*OAV: Odor Active Value (Concentration/Perception threshold)

## Dosage:

**SpringArom™** is to be added at 20–30 g/hl (1.7-2.5 lb/1000 gal) in the must immediately after pressing or settling and just before the inoculation of the yeast to benefit from its support elements.

**Warning:** this product contains substance subject to regulatory restrictions of use as inactivated yeast with guaranteed glutathione has a maximum usage level of glutathione at 2 g/hl as per EU regulation. The recommended dosage is compatible with this limit/these limits.

## Packaging:

- Carton of 10 under-vacuum sachets of 1kg – 2.2lb each (Full box net weight: 10kg – 22.05lb)
- Carton of 1 vacuum-packed box of 10kg – 22.05lb

## Guarantee:

Fermentis™ guarantees an optimum storage of this product for 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.

**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 the user's responsibility to make sure that the usage of this particular product complies with the legislation.

THE OBVIOUS CHOICE FOR BEVERAGE *signature*