



SpringCell™



FERMENTATION
AIDS

THE SOLUTION TO PREVENT SLUGGISH AND RESTART STUCK FERMENTATIONS

Description:

SpringCell™ contains yeast cell walls rich in polysaccharides and lipids. The use of **SpringCell™** improves yeast viability by helping to detoxify the must and supplying survival factors for the yeast activity. Yeast cell walls act as a fermentation aid that efficiently counteract stuck and sluggish fermentation.

Properties:

INCREASES RESISTANCE TO DIFFICULT CONDITIONS:

- **SpringCell™** contains survival factors, sterols and unsaturated long chain fatty acids, all of which are considered as oxygen substitutes. These elements maintain the integrity and function of the yeast membrane and increase its resistance to ethanol.

BRING YEAST SUPPORT:

- **SpringCell™** is almost 100% insoluble and can act as a support factor in highly clarified musts without providing organoleptic deviations.

DETOXIFIES THE MUST AND THE WINE:

- **SpringCell™** adsorbs fatty acids (i.e. octanoic and decanoic acids) produced by yeast during fermentation that can have a toxic effect on yeast and fermentation.

PREVENT OFF-FLAVORS:

- **SpringCell™** can help reduce volatile acidity production during fermentation.

• E2U™



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



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Applications:

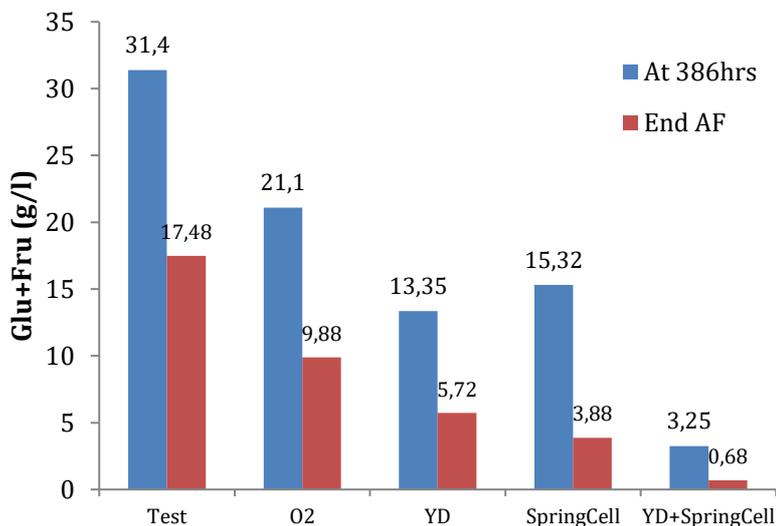
SpringCell™ is recommended for use as a preventive solution if:

- reducing sugar concentration is too high: survival factor supply
- the must is highly clarified: support factor supply

SpringCell™ is recommended for use as a curative solution with:

- Stuck or sluggish fermentations. **SpringCell™** detoxifies the must and allows the re-inoculation of the yeast starter in good conditions. In this case we recommend SafCEno™ BC S103 for the restart of the fermentation. Please consult our full restart protocol.

Trial:



Gros Manseng must 2010, 13.5% v/v, initial YAN: 115ppm

The addition of 30g/hl **SpringCell™** at one third of the way through the fermentation process was more efficient than 10mg/l oxygen addition at maximum fermentation speed.

Combined with a yeast derivative (YD - organic nutrient source) that wasn't able to complete the fermentation by itself, it helped to finish it.

Dosage:

As a preventive solution:

- Disperse 20 to 30 g/hl (1.7 to 2.5 lb/1000 gal) in 10 times its weight of must, gently homogenize and add to the tank between the first third to halfway through fermentation and homogenize to the whole volume of ferment.
- In red winemaking, the **SpringCell™** addition should always be done to the liquid phase (underneath the cap).
- For white and rosé winemaking, in case of musts with high clarification it is recommended to add **SpringCell™** after the clarification and racking and just before yeast inoculation.

As a curative solution:

Disperse 30 to 40 g/hl (2.5 to 3.3 lb/1000 gal) to 10 times its weight of wine then incorporates to the wine.

Warning: Yeast cell walls are subjected to maximum usage limit of 40 g/hl (3.3 lb/1000 gal) as per EU regulation, and 3 lb/1000 gal (36 g/hl) as per US regulation (TTB).



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Composition: in % of dry matter

Dry matter:	> 94 %
Solubility	<10 %
Total carbohydrates:	> 40 %
Glucan + Mannan	> 60 % of the total carbohydrates

Packaging:

Carton of 20 vacuum-packed sachets of 500g – 17.6oz each (Full box net weight: 10kg – 22.05lb)

Carton of 1 vacuum-packed box of 10Kg – 22.05lb

25kg – 55.12lb sealed paper bags with polyethylene liner (25kg format available for US and Canada only).

Guarantee:

SpringCell™ contains lipids which make it sensitive to oxidation. Fermentis® guarantees an optimum shelf life of this product for 3 years in its original packaging when stored in a dry place under 20°C.

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. Dosage limits may apply. Please contact your product specialist for more information.

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.



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