SpringFix™ Mousy

FUNCTIONAL PRODUCTS

THE SOLUTION TO REMEDIATE MOUSY OFF-FLAVORS IN WINE

Description:

Mousy taste is a resurgent defect, directly linked to changes in winemaking methods and climate. This is a particularly unpleasant alteration that affects the organoleptic quality of wines. **SpringFix™ Mousy** is a fermentation activator made of yeast hulls which helps to adsorb and eliminate the molecules responsible for mousy off-flavour and restore good wine hygiene.

Properties:

RICHNESS IN SURVIVAL FACTORS, STEROLS AND UNSATURATED FATTY ACIDS, WHICH ARE CONSIDERED AS OXYGEN SUBSTITUTES

- These elements allow the protection of successive generations of active yeast from the first generation while maintaining the integrity of their membrane and increasing their resistance to ethanol.

ADSORPTION OF THE COMPOUNDS THAT ARE TOXIC FOR YEAST

- Elimination of medium-chain fatty acids that inhibit yeasts and bacteria.

REDUCING MOUSY OFF-FLAVOUR

- **SpringFix™ Mousy** contains lipidic compounds, which adsorb the molecules responsible for the mousy taste (ATPH, ETHP and APY).
- Elimination of 30-45% of these undesirable off-flavours: after addition, **SpringFix™ Mousy** will quickly sediment, allowing the treated wine to be easily racked.
- Recovery of the aromatic profile and hygiene of wines.

E2U™

- **SpringFix™ Mousy** is labelled E2U™. This label certifies safe use and a better dispersion of the product.

Applications:

SpringFix™ Mousy is recommended for use as a curative solution for:

- All white, red and rosé wines to detoxify medium-chain fatty acids and mousy off-flavour notes.

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Dosage:

As a fermentation aid:

- Disperse 20 to 40 g/hL (1.6 to 3.3 lb/1000gal) of **SpringFix™ Mousy** in 10 times its weight of must, gently homogenize and add to the tank between one-third to mid fermentation and homogenize to the whole volume to ferment.

As a curative solution:

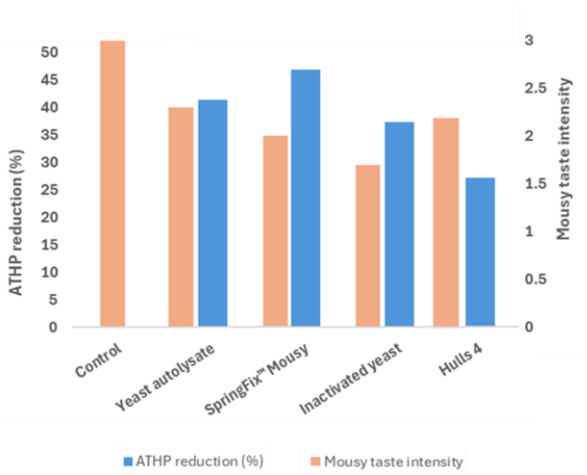
- Add **SpringFix™ Mousy** directly to the wine to be treated, followed by pumping over to homogenize the entire volume so that the bark is in contact with the entire matrix for better adsorption of the molecules responsible for the mousy taste.
  Recommended dosage: 40 g/hL (3.3lb/1000gal). This dosage can be reduced depending on the matrix and the mousy flavor intensity. We strongly advise users to carry out laboratory trials before our products are used on the total volume of wine.
- We recommend regular monitoring of the disappearance of the mousy off-flavour by tasting to assess the best moment for racking. A first tasting can be done 48h after product addition.
- **SpringFix™ Mousy** can be left in contact with the wine for up to 1 month to allow for optimised mousy off-flavour reduction and sedimentation before racking. No release of molecules was observed over this period.

Warning: Yeast hulls are subjected to a usage limit of 40 g/hL according to the European legislation, and 3lb/1000gal (36g/hL) according to the US regulation (TTB).

Trials:

Treatment of a red wine AOP Minervois (Grenache, Syrah, Mourvèdre) 2022 with 40 g/hL (3.3 lb/1000gal) of **SpringFix™ Mousy** during 24h.

	AOP Minervois		
Modalities	ATHP concentration (µg/L) before treatment	ATHP reduction (%)	Mousy taste intensity
Control	25,4	0	3
Yeast autolysate	14,9	41,34	2,3
SpringFix™ Mousy	13,5	46,85	2
Inactivated yeast	15,9	37,40	1,7
Hulls 4	18,5	27,17	2,2



Sensory analysis was performed by 8 panellists.
The intensity of mousy taste is scored from 0 to 7; 0: absence of the off-flavour, 7: highest intensity of the off flavour.

The treatment of the wine with 40 g/hL (3.3 lb/1000gal) of **SpringFix™ Mousy** enabled by 46% the reduction of ATHP concentration and of the off-flavour perception, which has restored the wine's marketability.

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Composition:

in % of dry matter (indicative values)

Dry matter:	> 94%	Mineral matter:	2.5-5.5%
Lipids:	8,75 - 27,5%	Total carbohydrates:	>40%
Total nitrogens:	1.4-4%		

Packaging:

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

Box of 1 vacuum-packed box of 10kg – 22.05lb

Guarantee:

SpringFix™ Mousy's rich lipids content makes 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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