



# SpringFerm™


**FERMENTATION  
AIDS**

## MULTI-PURPOSE FERMENTATION NUTRIENT

### Description:

**SpringFerm™** is a partial autolyzed yeast that brings amino acids, sterols, minerals and vitamins to must. **SpringFerm™** is a multi-purpose fermentation aid.

### Properties:

#### ORGANIC NITROGEN SUPPLY

- **SpringFerm™** is a great source of 100% yeast derived organic nitrogen. Its rich composition in amino acids is crucial for the synthesis of proteins in fermentation. Alone or combined with a source of ammonium via diammonium phosphate (DAP), **Springferm™** provides optimal nutrition.

#### RICHNESS IN SURVIVAL FACTORS (ERGOSTEROL)

- **SpringFerm™** contains lipids, and notably ergosterol. This latter ensures yeast membrane fluidity and resistance in presence of high ethanol concentrations.

#### SUPPORT EFFECT

- **SpringFerm™** acts a support factor in highly clarified musts without organoleptic deviations.

#### VITAMINS SUPPLY

- **SpringFerm™** naturally contains up to 600 mg/kg of Thiamine. A sufficient dose to cover the yeasts' needs and avoid the production of high levels of SO<sub>2</sub> and acetic acid. Additionally, **SpringFerm™** is rich in folic acid, calcium pantothenate and niacin.

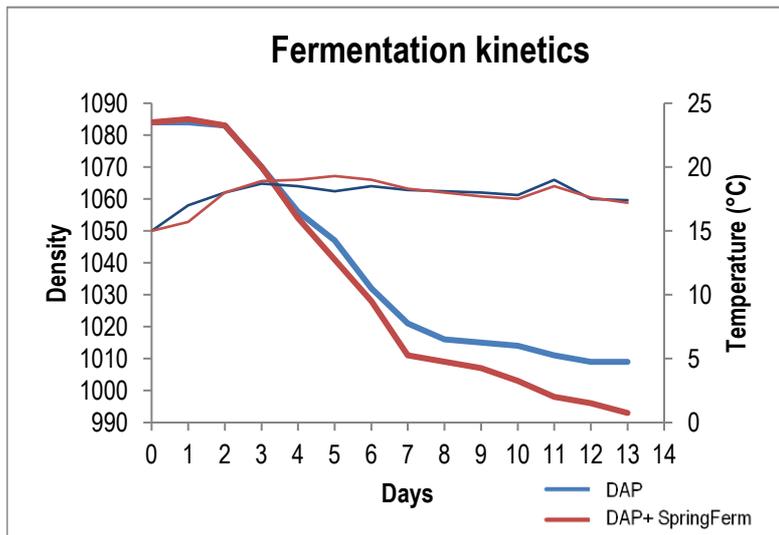


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## Trial:

Carignan must 2012, 12.8% v/v, initial YAN: 102ppm, free/total SO<sub>2</sub>: 36/70ppm



At yeast inoculation: DAP 24g/hl (blue) or DAP 24g/hl + SpringFerm™ 20g/hl (red)  
 At 1055: DAP 24g/hl (blue) or DAP 24g/hl + SpringFerm™ 20g/hl (red)

**SpringFerm™** supply in comparison to “DAP only” secured the fermentation in difficult conditions.

## Dosage:

It is recommended to evaluate the optimum amount of nitrogen to be added during the fermentation depending on the yeast chosen, the initial sugars concentration/potential ABV, and the quantity of available nitrogen in the must.

- In case of a must slightly deficient in YAN, it is recommended to supply 20g/hl (1.7 lb/1000 gal) of **SpringFerm™** between the first third and halfway through fermentation, in combination or not with DAP .
- In case of a medium clarified must or/and moderate YAN deficient must, the addition of **SpringFerm™** should be done at yeast inoculation and renewed between the first third and halfway through fermentation, at 20g/hl each time. Combination with DAP is recommended.
- A maximum amount of 50g/hl is advised. If needed, complete with DAP and SpringCell™ following local regulations.
- In case of a highly clarified must or/and very YAN deficient must, we recommend to use SpringFerm™ Xtrem.

**20g/hl (1.7 lb/1000 gal) of SpringFerm™ for an equivalent supply of 10 ppm of Yeast Available Nitrogen.**

## Composition: in % of dry matter

Dry matter	> 93%
Total nitrogen	< 12%
Organic nitrogen	< 11.5
Ammoniacal nitrogen	< 0.5%
Solubility	< 80 %
Amino acid (expressed as N)	1.9 – 3.7 %



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## Packaging:

Carton of 10 sachets of 1kg – 2.2lb each (full box net weight: 10kg – 22.05lb).

10kg – 22.05lb sealed paper bags with polyethylene liner.

25kg – 55.12lb sealed paper bags with polyethylene liner.

## Guarantee:

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.

**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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