



Springer Oenologie®

TECHNICAL DATA SHEET
OE_L_EN_SPRINGCELL
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NUTRITION

Springcell*

*The Solution to stuck fermentations

DESCRIPTION

Some of the operations made to activate fermentation act on the yeast growth and the fermentation kinetic at its beginning only without acting on the yeast survival or the end of fermentation. The use of Springcell yeast cell walls helps acting on the yeast viability on a long term thanks to their must detoxification properties and the supply in survival factors for the yeast generations formed during the yeast growth phase.

Yeast cell walls are the most performing fermentation activators currently used in the wine making industry (Lafon-Lafourcade et al, 1984). They allow to act efficiently against stuck & sluggish fermentation.

PROPERTIES

- **Absorption of the compounds that are toxic for yeast** : inhibitive fatty acids, phytosanitary products' residues, ochatoxin A, thanks to the presence of glucans & mannans that fix these compounds.
- **Richness in survival factors, sterols, fatty acids with non saturated chains, 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** while increasing their resistance ethanol.
- **Cellular multiplication rate increase.** Springcell is the only activator allowing to reach a total consumption of sugars in a must whose fermentation is slow, without producing volatile acidity.
- **Support role in musts.** Springcell® is 100% solubles and has a support effect in very clarified musts by increasing their turbidity without the inconveniency of organoleptic deviations that can be cause by lees.

APPLICATIONS

Springcell is used in prevention when

- The concentration in reducing sugars is important
- The must is very clarified (i.e ; absence of lees which contain unsaturated fatty acids that are necessary for the reconstitution of the yeast wall)

Springcell is used as a cure when the fermentation is stuck to detoxify the must and for the repitching of the yeast starter in good conditions.

In this case the choice of yeast for the repitching of the stuck vessel is particularly important. We highly recommend the use of our strain BC S103, the most vigorous of the Springer Oenologie.

FERMENTIS

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LESAFFRE
GROUP

COMPARATIVE TESTS

Sauvignon Must, very low turbidity (5 NTU)

Dasage 20g/hl	Sugars (g/l)	Volatile acidity in g/l of acetic acid	Degree in % vol. of alcohol	Total acidity in g/l of tartaric acid	pH
Sample	> 10	--	--	5,12	3,4
Inactivated yeast	4,75	0,21	12,55	5,33	3,39
Complex nutrient (DAP + inactivated yeast)	2,80	0,26	12,58	5,21	3,4
Springcell	< 1,55	0,08	12,59	5,33	3,37

The use of Springcell cell walls is more efficient to finish fermentation that do not produce volatile acidity (signicative difference of complex nutrient supply).

DOSAGE

As a prevention:

Dilute 20 to 30 g/hl in 10 times its volume of wine, add to the must 24 hours after the beginning of fermentation and homogenise using a pumping-over. In red wine making, Springcell addition should be done underneath the cap.

As a cure, for stuck or sluggish fermentations :

- For red wines : Dilute 30 to 40 g/hl in 10 times its volume of wine then incorporate directly in the racked wine sulfitated at a dose of 2 to 3 g/hl. Homogeneise and proceed to 2 pumping-overs. Pitch with the convenient yeast strain (BC S103), 24 hours after treatment.
- For white wines : 15 to 10 g/hl

COMPOSITION in g%g of product (indicative values)

Dry matter	>94%
Proteins	12-18%
Total polysaccharids	55-59%
Lipids	18-22%
<i>Among which sterols</i>	3%
Mineral matter	3-5%

PACKAGING

Carton of 20 sachets of 500g (Full box net weight : 10 Kg)

GUARANTEE

Springcells richness in lipids makes it sensitive to oxydation. Springer oenologie guarantees the products organolpetic properties by vacuum packing the product.

Springer Oenologie 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.

Springer Oenologie garantees the product is conforming to the International Oenological Codex until it's Best Before End Date in the storage conditions mentionned above.

Springer Oenologie fermentation activators and ageing 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.

