



Springer Oenologie®

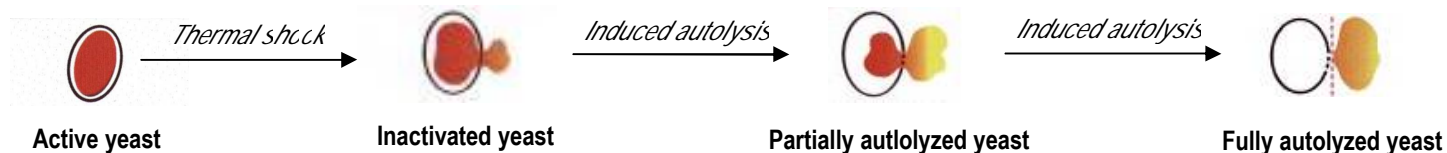
NUTRITION

Bioferm® Xtrem*

* For difficult fermentation conditions
100% organic

DESCRIPTION « yeast... for yeasts ! »

Bioferm® Xtrem is a 100% organic fermentation activator based on fully autolyzed yeasts, 9 times richer in nitrogen than a basic inactivated yeast. It is adapted to musts coming from over ripe grapes that are often very poor in nitrogen (<150 mg/L) and rich in fermentable sugars (potential alcohol > 13.5%) which represents a favourable environment for stuck or sluggish fermentations.



PROPERTIES

Richer in amino nitrogen than **Bioferm®**, **Bioferm® Xtrem** was specifically developed to help yeast face stressful winemaking conditions and avoid the most frequent causes of stuck or sluggish fermentations.

SUPPLY OF AVAILABLE ORGANIC NITROGEN TO BOOST FERMENTATION KINETICS

Bioferm® Xtrem contains the micro peptides and amino acids that are the best assimilated to supply the yeast with the necessary nitrogen for the synthesis of its own proteins. Added in the second part of fermentation this pool of concentrated peptides & amino acids is totally bio available as soon as it is added, allowing the yeast immediate assimilation.

VITAMIN SUPPLY

Bioferm® Xtrem contains growth factors of interest for stressful fermentations (Thiamine, Calcium Panthothenate, Folic acid, Niacin).

ORGANOLEPTIC IMPROVEMENT

The supply of amino acids is essential during the fermentation for the development of aromas. Indeed, higher alcohols from which esters derive are formed by the deamination of amino acids. Supplying Bioferm® Xtrem in the second part of fermentation brings finesse and aromatic intensity compared to wines treated only with diammonium phosphate.

The organoleptic profile is improved even more when Bioferm® Xtrem is combined with Bioferm® at the beginning of fermentation.

FERMENTIS

Division of S.I.Lesaffre

DOSAGE

In difficult wine making conditions, it is recommended to use Bioferm® Xtrem during the second part of fermentation because of its very strong nutritional potential.

- **Must with a high potential degree of alcohol, or very rich in polyphenols, etc....:** 20 to 30g/hl of Bioferm® Xtrem at mid-fermentation combined with an oxygen supply. Add 20g/hl of DAP if the fermentation is sluggish.

- **In case of musts very poor in nitrogen,** supplying Bioferm® Xtrem at mid-fermentation in addition to 20g/hl of Bioferm® & 20g/hl of DAP in the beginning of fermentation is beneficial as much for the fermentation security than for the organoleptic contribution.

- **To restart a stuck fermentation:** 20g/hl in the yeast starter

20g/hl of Bioferm® Xtrem supply ~9 ppm available organic nitrogen

COMPOSITION in g%g of product (indicative values)

Dry matter	>94%
Total nitrogen	9-10%
<i>Among which available amino nitrogen</i>	4,5%
Total Polysaccharides	13,3-19,3%
Lipids	1,2-2,4%
Mineral Matter	9,2-13,6%
Vitamins	En ppm
<i>Thiamine</i>	127-193
<i>Calcium pantothenate</i>	99-184
<i>Niacin</i>	305-516
<i>Folic acid</i>	24-47

PACKAGING

Carton of 10 sachets of 1kg

GUARANTEE

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 guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned 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.