

 **For stable color & smoothness**



## SpringCell Color

### DESCRIPTION

SpringCell Color has been specifically developed to act **on the intensity and the stability** of color as well as on the **roundness** of red wines on the long term. It contains **twice more polysaccharides** than basic inactivated yeast. SpringCell Color has proven its qualitative impact on **primeur red wines** as well as on **high quality long-ageing red wines**.

### PROPERTIES

#### COLOR

- **Increase of the color intensity** : thanks to a better composition in tannins and anthocyanins of the wine after treatment (increase of the OD520 & OD280 and of the quantity of anthocyanins)
- **Stabilization of color**: The polysaccharides help the stabilization of the tannin-anthocyanin complexes and allow the reduction of the free anthocyanins rate.

#### SAVOR

- **Significant softening of the most astringent tannins** thanks to the coating action of the polysaccharides on the green tannins (decrease of the gelatin rate)

#### NUTRITION, side effect

- **Supply of organic nitrogen during the fermentation** under the form of amino acids which are quickly assimilated by the yeast.
- **Supply of survival factors (ergosterols, fatty acids)** to guarantee the end of fermentation thanks to its composition in SpringCell yeast cell walls.

### APPLICATIONS

SpringCell Color is suitable for:

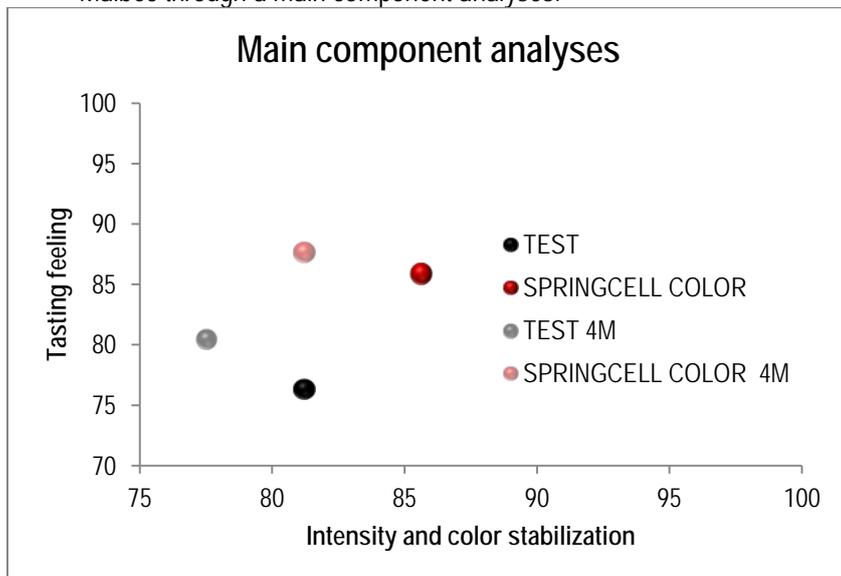
- The elaboration of **intense and round red wines**
- **Long maceration musts** or musts that have undergone a too strong extraction (softening of green tannins)
- Wines processed with **thermo vinifications**
- Wines from **highly tannic and colored cultivars**
- Musts **poor in anthocyanins**

The obvious choice for beverage fermentation    



## STUDY RESULTS...

... of the effect of 30g/hl of SpringCell Color added before yeast inoculation on polyphenol complexes of a 2011 Argentinian Malbec through a main component analyses:



SpringCell Color helped preserving color intensity and stabilization while enhancing mouthfeel during ageing.

4M: after 4 months ageing

### Visual component: Color intensity, quality and stabilization

Combination of Color intensity, Color Hue (related to color quality), IPT (related to color intensity and stability), Molar ratio tanins anthocyanins, (related, with IPT, to color stabilization), Tannins-Anthocyanins, (related to color stability).

### Taste component: Body, Smoothness and Tanicity

Combination of Alcohol (related to body and smoothness), Total Extract, (mainly related to body), Ethanol index (strongly related to smoothness), Tannic power (related to tannicity), IPT (Phenolic richness related to body and tannicity).

## DOSAGE

20 to 30g/hl of SpringCell Color must be incorporated just before the inoculation of yeasts to play its functional role as well as its role of support element, diluted in ten times its volume of wine or water.

**Warning:** SpringCell Color contains yeast hulls subjected to usage legal limit of 40g/hl according to the European legislation that must be taken into account for eventual extra supplies.

In case of difficult fermentation, SpringCell yeast hulls can also be added within 10-20g/hl between third and mid-fermentation (density 1,050-1,040). For all other usage, contact Fermentis.

Think of checking eventual limits applicable in your country while taking into account your own product usage conditions.

## COMPOSITION in g%g of product (indicative values)

Dry matter	> 94%
Total nitrogen	4-6%
Total carbohydrates	42-46%
<i>Among which polysaccharides</i>	<b>39-43%</b>
Lipids	11-15%
Mineral matters	4-8%

## PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

## GUARANTEE

Because it contains yeast cell walls, **SpringCell Color** is vacuum packed to avoid any organoleptic deviations due to oxidation. Fermentis® 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.

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

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 mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*

The obvious choice for beverage fermentation