

SUPERSTART® Blanc

Yeast prepare to use for in ADY rehydration phase for a strong fermentation finish. Patent FR 2736651.
Specific formulation for white and rosé wines conditions.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009.*

SPECIFICITIES AND OENOLOGICAL USE

A specific preparation of yeast origin naturally rich in vitamins, minerals, long chain fatty acids and sterols. The growth factors of **SUPERSTART® BLANC** help regulate the formation of undesired compounds and the yeast growth and are co-factors of membrane transports. The survival factors are implied in maintaining the conformation and membrane resistance.

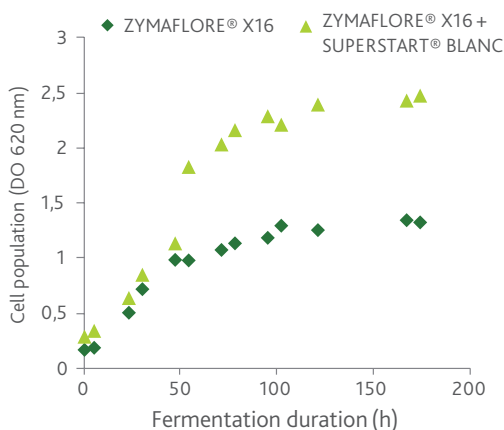
Thanks to its specific formulation for white and rosé wines conditions, **SUPERSTART® BLANC** optimises the potential of the fermenting yeast to produce and release aromatic compounds. In addition it guarantees a better resistance to alcohol and a strong fermentation finish.

SUPERSTART® BLANC increases yeast viability and the general metabolism of the yeast and therefore:

- Increases the yeasts' resistance to difficult conditions (low turbidity, anaerobic winemaking, high alcohol concentrations).
- Optimises the revelation and production of aromatic compounds by yeasts.
- Prevents the excessive production of volatile acidity.
- Reinforces the efficiency of «*pied de cuve*».

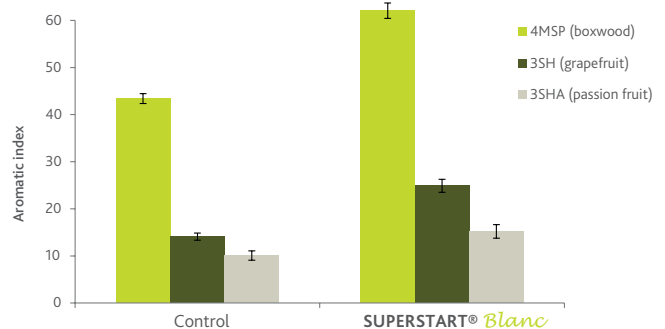
SCIENTIFIC AND EXPERIMENTAL RESULTS

• Better cell viability



The evolution of the cell population by ZYMAFLORE® X16 rehydrated with and without SUPERSTART® BLANC. Fermentations are done on a 200 g/L of sugar must and a level of available nitrogen < 140 mg/L.

• Improved yeast aromatic performance



*Sauvignon Blanc, France, TAV 12,5 %vol.
Differences perceived during tasting.*

By improving overall assimilation of must compounds, **SUPERSTAR® BLANC** optimizes the metabolism of the yeast to produce more aromatic wines.



LAFFORT

L'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect powder

Colour beige

CHEMICAL & MICROBIOLOGICAL ANALYSIS

Humidity < 7 %

Total nitrogen about 7 %

Proteins about 45 %

Carbohydrates about 35 %

Minerals about 6 %

Salmonella/25g not detected

E. coli/g not detected

Staphylococcus aureus/g not detected

Arsenic < 3 ppm

Lead < 2 ppm

Mercury < 1 ppm

Cadmium < 1 ppm

PROTOCOL FOR USE

TECHNOLOGICAL CONDITIONS

To be added to yeast rehydration water. Do not use directly in the tank (the elements provided by **SUPERSTART® BLANC** would be absorbed by the indigenous flora or would be bound by certain components).

DOSAGE

20-30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.

SUPERSTART® BLANC is recommended for the initial yeast inoculation and for the restart culture in the event of a stuck fermentation. (*in this case, refer to our fermentation restart protocol*).

IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART® BLANC** needed for the fermentation tank in 20 times its weight in water at 37°C. Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

STORAGE

- Store in original, unopened bags at moderate temperatures in a dry place.
- Optimal date of use (unopened bag): 3 years.

PACKAGING

- 1 kg bag - 10 kg box.
- 5 kg bag - 10 kg box.



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