YEAST PRODUCT

FRESHAROM®

Specific preparation of inactivated yeast with high protective power,
for aroma preservation in white and rosé wines.

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.

SPECIFICATIONS

FRESHAROM® is the result of research on protection phenomena concerning oxidation during lees maturation (LAVIGNE *et al*, 2000). Yeast plays an important role in the biosynthesis and release of antioxidant compounds, such as amino acids and sulfurous peptides including glutathione.

Thanks to its unique reducing metabolite and glutathione composition, **FRESHAROM®** is able to:

- Allow the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and so boost wine glutathione content.
- Protect the aromatic potential of the wine and significantly delay the appearance of oxides notes (ageing aromas : sotolon and phenylacetaldehyde).
- Inhibits the mecanism of browning.
- Favors yeast nutrition during alcoholic fermentation.

FRESHAROM® produces wines that are more aromatic and with a higher potential for ageing.

EXPERIMENTAL RESULTS

Figure 1 : Comparison of **FRESHAROM®**'s protective power and that of three other commercial products at equivalent application.

** Protective power: Total content of protective compounds (glutathione and source metabolites)*

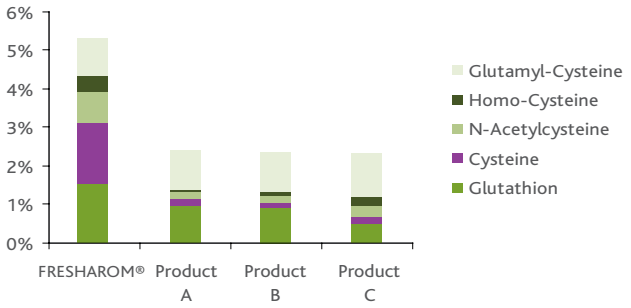
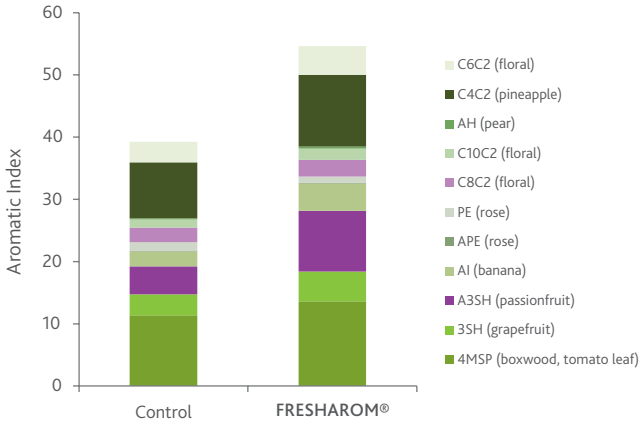


Figure 2 : Aromatic Index (concentration perception thresold) in volatil thiols and fermentation esters after 3 months of ageing, 2 comparative modalities.

Sauvignon blanc.



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PHYSICAL CHARACTERISTICS

Aspect	powder
Colour	beige

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity	< 7%
Insoluble part	> 60%
Total Nitrogen	< 10%
Lead	< 2 ppm
Cadmium	< 1 ppm
Mercury	< 1 ppm
Arsenic	< 3 ppm

Lactic acid bacteria	< 10^3 CFU/g
Acetic acid bacteria	< 10^3 CFU/g
Coliforms	< 10^2 CFU/g
Staphylococcus	none/g
Salmonella	none/25g
E. coli	none/g
Viable yeast	< 10^2 CFU/g
Mould	< 10^3 CFU/g

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- To obtain optimal aroma protection, it is advisable to protect the must against oxidation during the prefermentative phases, to choose an adapted yeast strain, and to correctly protect and nourish the yeast.

DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

IMPLEMENTATION

Incorporate **FRESHAROM® during the first third of alcoholic fermentation,** directly into the tank.

In order to obtain the protecting effect of **FRESHAROM®**, it is important to correct any nitrogen deficiency in the must during alcoholic fermentation with ammonium salt and/or organic nitrogen additions.

STORAGE

- Store in original packaging in a dry and odourless environment.
- Optimal date of use: 3 years after packing date (unopened bag).
- Opened bags: use rapidly when opened.

PACKAGING

1 kg bags - 10 kg boxes.

5 kg bags - 10 kg boxes.

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