

SUPERSTART® Spark

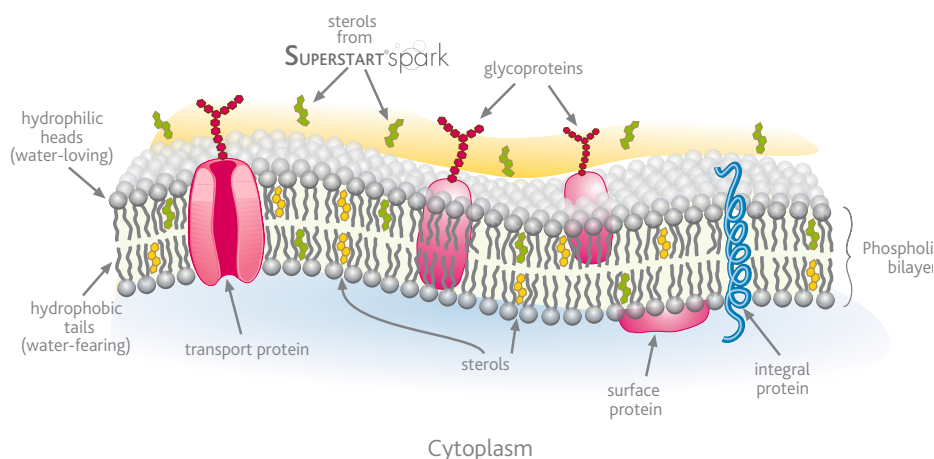
Yeast prepare to use for ADY rehydration in the harsh conditions of secondary fermentations of sparkling wines and fermentation restart. Patent FR 2736651.

*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

Specific preparation based on selected yeasts autolysates and inactivated yeasts naturally rich in vitamins, minerals, long chains fatty acids and sterols, particularly ergosterol.

SUPERSTART® SPARK brings to the yeast during its rehydration phase the essential constitutional elements of the membrane structure, ensuring thus membrane fluidity, the good conformation of the transport system located in the yeast membrane and its resistance to alcohol. **SUPERSTART® SPARK** also brings necessary elements to yeast growth in particularly harsh fermentation conditions.



THE FLUID MOSAIC MODEL

Thanks to its particularly high content in ergosterol and its great richness in intracellular compounds (growth factors) necessary for secondary fermentation (*prise de mousse*) and fermentation restart, **SUPERSTART® SPARK** increases the yeasts' resistance in these harsh conditions, resulting in clean and strong AF finishes.

SUPERSTART® SPARK increases yeast viability and the general yeast metabolism and therefore:

- Significantly increases the alcohol resistance.
- Reinforces the efficiency of "*pied de cuve*".
- Prevents the production of negative sulphur compounds (H_2S).
- Reduces the production of volatile acidity.

PHYSICAL CHARACTERISTICS

Aspect powder
Specific gravity about 600 g/L

Colour beige

CHEMICAL & MICROBIOLOGICAL ANALYSIS

Humidity < 6 %
Total nitrogen about 7 %
Proteins about 45 %
Carbohydrates about 40 %
Minerals about 6 %
Clostridium spores /g < 10
Salmonella/25g not detected

E. coli/g not detected
Staphylococcus aureus/g not detected
Pseudomonas aeruginosa/g not detected
Arsenic < 1 ppm
Lead < 1 ppm
Mercury < 1 ppm

PROTOCOL FOR USE

FERMENTATION CONDITIONS

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

DOSAGE

20-30 g/hL (200 - 300 ppm) in the ADY rehydration water. Recommended 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® SPARK** 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



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