#### FERMENTATION ACTIVATORS



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## BOOSTER ACTIV PREMIUM®

#### FERMENTATION ACTIVATOR WITH DETOXIFYING ACTIVITY

#### COMPOSITION

Yeast hulls 50%, Thiamine 0,1%, the rest are filtration adjuvants of vegetal origin.

#### **CHARACTERISTICS**

BOOSTER ACTIV PREMIUM<sup>®</sup> is an innovative fermentation integrator which is the result of years of -published- research, by Enologica Vason's R&D department. The innovative aspect of this integrator consists in how it's used, defined on the basis of studies of the fermentation process half-way, when the number of cells is stationary. In this so-called "stationary phase", using elements that provide small but valuable food supplementations and also detoxification factors ensures a smoother fermentation and avoids potential difficulties in the yeasts' activity.

The composition of BOOSTER ACTIV PREMIUM<sup>®</sup> has been developed to keep the production of volatile acidity under control during fermentation, according to recent research.

The product's significant cell wall content (yeast hulls) ensures a high adsorbent activity towards toxic substances in wines which have shown sluggish fermentation, without modifying their qualitative characteristics.

Besides, the presence of thiamine ensures excellent yeast growth inducing a metabolic path with a limited production of acetaldehyde and ketoacids, this being an important aspect to preserve a higher fraction of active sulphur dioxide.

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#### **APPLICATIONS**

BOOSTER ACTIV PREMIUM<sup>®</sup>, due to its formulation based on yeast hulls (derived from yeast cell lysis), micronized cellulose (a vegetal filtration coadjuvant) and thiamine, was specially studied to be used from half-fermentation onward.

Its use is recommended either as a prevention to ensure a smooth fermentation, or to activate sluggish fermentations, preferably accompanied with a treatment of "meso-oxigenation" with MicroDue<sup>®</sup> Plus (JU.CLA.S.), other solution Combo<sup>®</sup> Approach.

When using BOOSTER ACTIV  $\ensuremath{\mathsf{PREMIUM}}^{\ensuremath{\texttt{B}}}$  comply with the regulations in force.



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#### **DIRECTIONS FOR USE**

Dissolve BOOSTER ACTIV PREMIUM<sup>®</sup> 1:5 in water, leave it to rest for at least half an hour, and then add it to the must stirring carefully.

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#### DOSAGE

10 to 30 g/hL from half-fermentation onward. Warning: 30 g/hL of BOOSTER ACTIV PREMIUM® are equivalent to adding 30 mg/hL of thiamine (the legal limit is 60 mg/hL) and 15 g/hL of yeast hulls. Excellent in combination with V STARTER PREMIUM®, for clean fermentations even with high alcohol level.

#### PACKAGING

500 g polylaminated bags and 15 kg bags.

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#### STORAGE

Store in a cool dry place. Close carefully the open bags

#### HAZARD

Based on the current European regulations the product is classified: not hazardous.

#### **BIBLIOGRAPHIC REFERENCE:**

"Changes in Wine as a Consequence of Nitrogen Supplementation in Grape Must" (Agostino Cavazza, Istituto Agrario di San Michele / Italy, M. Caputo, E. Bocca, R. Ferrarini, P. Giudici)



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