

## **PREFERM OPTIMO**

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### **SPECIFIC PREPARATION BASED ON YEAST DERIVATIVES RICH IN VITAMINS AND ORGANIC NITROGEN ASSIMILILABLE**

#### **CHARACTERISTICS**

A specific preparation of yeast origin, naturally rich in vitamins, minerals, fatty acids and sterols. **PREFERM OPTIMO** improves resistance to medium conditions (high alcohol percentage, low fermentation temperatures) but also makes it possible to compensate for a deficiency in sterols (low turbidity, anaerobic vinification).

These inactive yeasts contain vitamins, trace elements, amino acids, protein and sterols. They favour the multiplication of yeasts and the supply of sterol completes the supply of oxygen, that is necessary for enabling the yeasts to resist ethanol.

Sterols participate in the cohesion of the yeast cell membrane.

Similarly, these inactive yeasts supply yeast walls that will absorb C6, C8 and C10 fatty acids and thereby limit inhibitory action on yeasts.

**PREFERM OPTIMO** equally brings (through the inactive yeasts that it contains) some lipids, which will reinforce the inner surfaces of the yeasts, in order to allow them to be more resistant to strong percentage alcohol.

**PREFERM OPTIMO** brings the cellular walls of the yeasts, which is going to detoxify the surroundings by absorbing the short chain fatty acids.

**PREFERM OPTIMO** by enhancing the general uptake of components of the must, optimizes the yeast metabolism and enzymatic mechanisms, especially in terms of the production of fermentative aromas or the optimal release of certain aromatic precursors such as thiols.

#### **OENOLOGICAL APPLICATIONS**

To be used especially in the event of high potential alcohol degree, in the event of low juice turbidity, low fermentation temperature, and in fermentation restart starter cultures.

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

#### **DOSAGE**

From 200 to 400 ppm

#### **STORAGE**

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odors.

#### **PACKING**

Bag of 1, 10, 15 and 25 kg

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**