



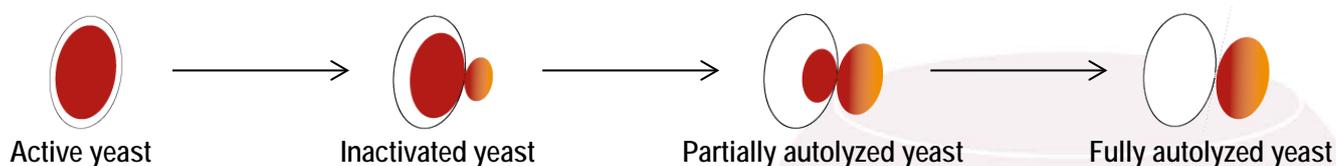
Powerful fermentation activator for difficult conditions



SpringFerm™ Xtrem

DESCRIPTION « yeast... for yeasts ! »

SpringFerm™ Xtrem is a fermentation activator 100% based on fully autolyzed yeasts, 9 times richer in soluble nitrogen than a basic inactivated yeast. It is adapted to musts coming from over ripe grapes that are often very poor in nitrogen (<150 mg/L) and rich in fermentable sugars (potential alcohol > 13.5%) which represents a favourable environment for stuck or sluggish fermentations.



PROPERTIES

Richer in amino acids than SpringFerm™, SpringFerm™ Xtrem was specifically formulated to allow yeasts and lactic bacteria to face stressful conditions and avoid the most frequent causes of stuck or sluggish fermentations.

SUPPLY OF AVAILABLE ORGANIC NITROGEN TO BOOST FERMENTATION KINETICS

SpringFerm™ Xtrem contains the **micro peptides and amino acids** that are the best assimilated to supply the yeast with the necessary nitrogen for the synthesis of its own proteins. Added between third and mid fermentation **this pool of concentrated peptides & amino acids** is totally bio available as soon as it is added, allowing the yeast immediate assimilation. When added before malolactic fermentation its **micro peptide pool** is particularly interesting for the growth and the performance of lactic bacteria.

VITAMIN SUPPLY

SpringFerm™ Xtrem contains **growth factors of interest for stressful fermentations** (Thiamine, Calcium Pantothenate, Folic acid, Niacin).

ORGANOLEPTIC IMPROVEMENT

The **supply of amino acids** is essential during the fermentation for the development of aromas. Indeed, higher alcohols from which esters derive are formed by the deamination of amino acids. Supplying SpringFerm™ Xtrem in the second part of fermentation brings **finesse and aromatic intensity** compared to wines treated only with ammonium sources.

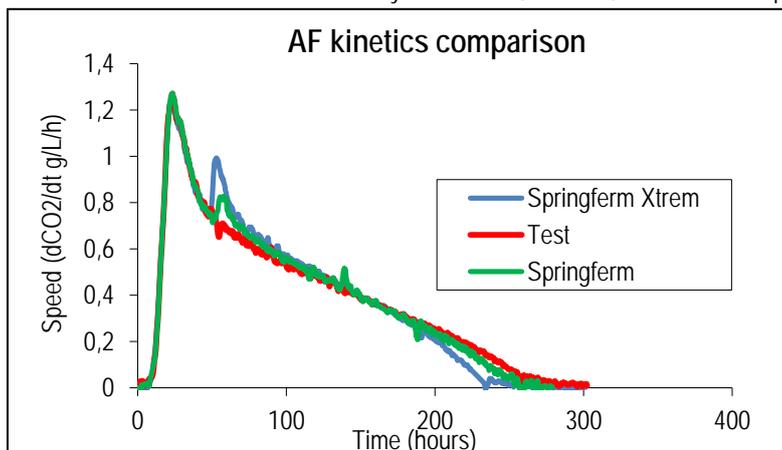
The organoleptic profile is improved even more when SpringFerm™ Xtrem is combined with SpringFerm™ at the beginning of fermentation.

The obvious choice for beverage fermentation 



TRIAL

Synthetic must, 15% v/v, initial YAN: 170ppm, SafCEno™ STG S101



SpringFerm™ Xtrem has a strong effect at third-mid fermentation to help accelerating and/or finishing fermentation compared to less autolyzed yeast as SpringFerm™.

DOSAGE

In difficult wine making conditions, it is recommended to use SpringFerm™ Xtrem between the third and mid-fermentation because of its very strong nutritional potential.

- **Must with a high potential degree of alcohol, or very rich in polyphenols, etc...:** add 20 to 30g/hl of SpringFerm™ Xtrem between the third and mid-fermentation combined with an oxygen supply. Add 20g/hl of DAP if the fermentation is sluggish.
- **In case of musts very poor in nitrogen,** supplying SpringFerm™ Xtrem between the third and mid-fermentation in addition to 20g/hl of SpringFerm™ & 20g/hl of DAP in the beginning of fermentation is beneficial as much for the fermentation security than for the organoleptic contribution.
- **To restart a stuck fermentation:** 20g/hl in the yeast starter
- **As a malolactic fermentation (MLF) activator:** 10 to 20g/hl before MLF depending on the alcohol content

**20g/hl of SpringFerm™ Xtrem for an equivalent supply of
20 ppm of Yeast Available Nitrogen**

COMPOSITION in g%g of product (indicative values)

Dry matter	>94%
Total nitrogen	9.2-10.9%
Total Polysaccharides	13.3-19.3%
Lipids	1.2-2.4%
Mineral Matter	9.2-13.6%
Vitamins	in ppm
Thiamine	130-257
Calcium pantothenate	157-331
Niacin	480-805
Folic acid	16-54

PACKAGING

Carton of 10 sachets of 1Kg each (Full box net weight: 10 kg)
 20 kg sealed paper bags with polyethylene liner

GUARANTEE

Fermentis® guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place. Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®- Division of S.I.Lesaffre. It is of the uses responsibility to make sure that the usage of this particular product complies with the legislation.