

BIO ACTIVATOR AND REGULATOR OF NATURAL FERMENTATION



DESCRIPTION

Active Power is a complex nutrient selected to provide to yeast on multiplication phase all the specific nutrients for their development, particularly amino acids, oligopeptides, and essential vitamins.



TECHNOLOGICAL APPLICATIONS

Active Power is an inactive yeast, which allows a correct and regular course of fermentation, especially on difficult musts and poor in nutrients.

The assimilation of nitrogen in organic form (amino acids) is helpful in the first stage of fermentation when the alcohol content has not yet reached a level of inhibition of cytoplasmic membrane of yeast.

Thanks to Active Power, the yeast cells accumulate an important supply of amino acids which will be essential during the course of fermentation, offering the cell an easily assimilable diet, capable of strengthening the set of carrier proteins of the cell membrane, optimizing their metabolism and considerably reducing the of metabolic stress.

The presence of growth factors ensures a rapid start of fermentation, avoiding an excessive increase in latency times and cellular acclimatization. Furthermore, all the components, by improving the metabolism, contribute to the production of valuable metabolites, essential for forming the heritage of aroma precursors.

The use of Active Power provides complete nutrition, ensuring rapid and complete fermentations while reducing off-flavors.



DOSES AND INSTRUCTIONS FOR USE

The recommended doses are:

- 250 g/hl for musts that follow the high gravity technique
- 150-250 g/hl for standard fermentations of pure sugar
- 20-50 g/hl for standard musts

Add Active Power to the kettle (at the end of boiling) or to the fermenter after dissolving it in water.

PACKAGING
STORAGE

Bags of 1 and 15 Kg.

Store the product in a cool and dry place.

