



# GO-FERM®



YEAST PROTECTOR FOR REHYDRATION STEP



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.



Gold Medal  
Winner  
at 2004 Intervitis  
for Innovation  
in Enology !

## Description

**GO-FERM®** is a **100% biological** special inactive yeast, produced through a specific autolysing process on yeast biomass in order to obtain high levels of certain essential vitamins (i.e. pantothenate, biotin), minerals (i.e. magnesium, zinc and manganese) and amino acids.

**GO-FERM®** was developed as a tool to **avoid sluggish and stuck fermentations**. A slow fermentation finish might promote bacterial and yeast contamination in wine and cause major quality and economic problems.

## Application and results

**GO-FERM®'s effect is evident at the end of fermentation, where quality risks are greatest.** It promotes a significantly higher viability of yeast cells and therefore a quicker and more complete consumption of residual sugars even in high maturity grape musts.

**GO-FERM®** provides a small amount of alpha amino nitrogen.

Supplementation with FERMAID range products and DAP in low and medium nutrient musts as well as DAP in low yeast available nitrogen musts is recommended. For best results, couple the use of **GO-FERM®** during the yeast rehydration step with the addition of complete yeast nutrient (FERMAID range products) at 1/3 of sugar depletion during the fermentation.

### For sensory protection

**GO-FERM® reduces the risks of sulphur compounds and volatile acidity production.** High grape maturity and indigenous microbial contamination of musts and juices can cause micronutrient imbalances which lead to off-flavor production, even in high nitrogen musts. **GO-FERM®** encourages an early build-up of the selected yeast's essential reserves of vitamins and cofactors and avoids unbalanced metabolism due to micronutrient deficiency.

**GO-FERM® provides bioavailable micronutrients** like minerals and vitamins which are extremely important to assure the yeast a balanced metabolism. When even one of these compounds is deficient, the yeast metabolism is stressed with potential of producing off-flavors (i.e. sulphur compounds, volatile acidity). In this case, the simple supplementation of ammonia nitrogen (DAP) can exaggerate these problems. Although micronutrient contents in grapes are considered high enough for yeast needs, recent findings show that microbial contamination of the grapes and pre-fermentative processes can lead to **frequent nutrient depleted situations**. The simple addition of micronutrients to the must is inefficient. Essential **enzyme cofactors** such as Mg, Mn and Zn are tightly chelated by inorganic anions, organic acids, poly-phenols and polysaccharides.

Before the inoculated yeast can take advantage of their presence, **vitamins** are rapidly taken-up by indigenous microflora or inactivated by SO<sub>2</sub>.

The **GO-FERM®** approach is to add the micronutrients before yeast inoculation into the must. Adding **vitamins and minerals to the rehydration water** increases their **concentration** and **bioavailability** resulting in greater **absorption** to the benefit of the selected yeast strain.

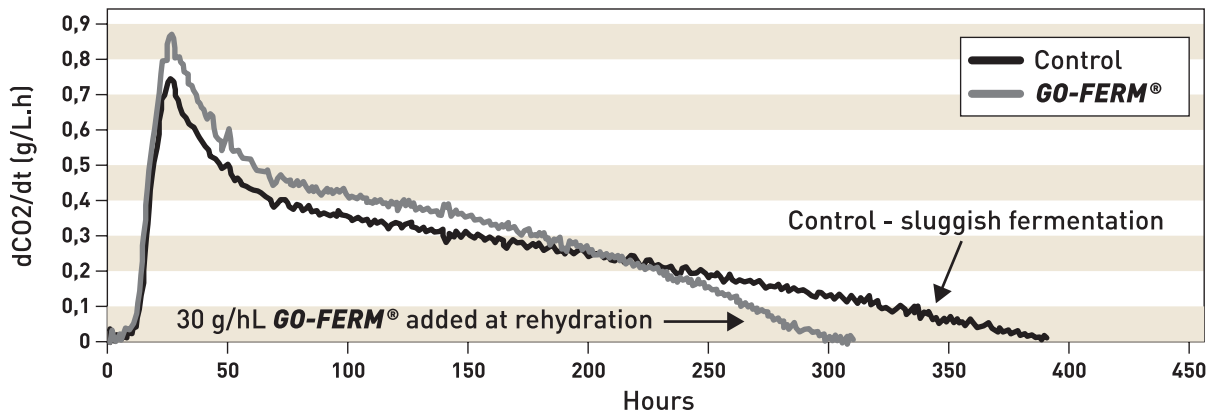




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**CHART 1** Effect on fermentation kinetic of **GO-FERM®**. Uvaferm CEG inoculated at 25 g/hL into MS 70 medium – CO<sub>2</sub> evolution at 24°C. Greater degree of slope indicates stronger fermentation finish.

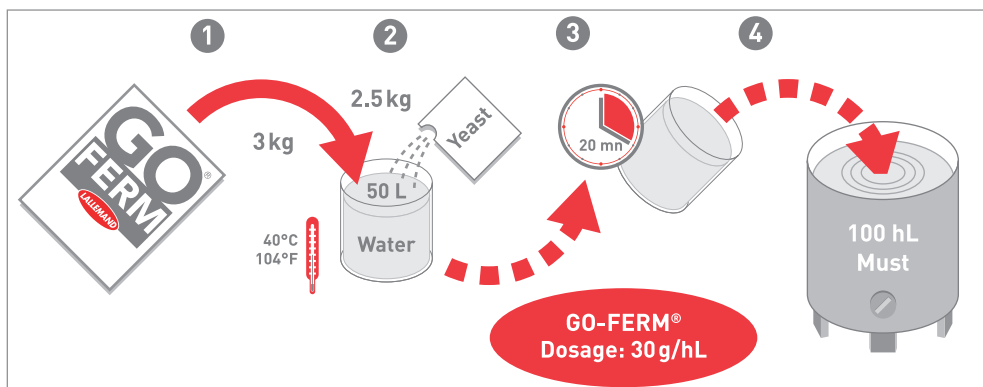


## Dosage and instructions for use

Recommended dosage: 30 g/hL.

Maximal dosage authorized in EEC: 40 g/hL.

Because it is 100% natural, **GO-FERM®** must be suspended in rehydration water just before the addition of the active dried yeasts (the use of inorganic salts or DAP in the rehydration water is harmful to the yeast).



## Packaging and storage

**GO-FERM®** is a powder available in 10 kg (4x2.5 kg) cartons, 2.5 kg, 1 kg packages and 10 kg box.

When stored at 20°C or lower temperature in sealed packs, **GO-FERM®** maintains its effectiveness for at least 4 years. Avoid moisture and high temperature exposure.

*The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.*

Distributor

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