



Bioferm Aromatic

- Description:** Excellent strain (*Saccharomyces cerevisiae* var. *cerevisiae*) for systematic use in the production of white and red wines of quality. Ensures a regular fermentation, good alcoholic performance, while fully respecting the characteristics of the grape and tuning bouquet in general. It is found to be aromatic for white wines, neutral and light for red wines.
- Oenological indications:** Good alcoholic yield (15°)
At least 50 millions alive cells per gram.
Ferments regularly in a wide range of temperatures between 10- 30°C.
Minimum production of volatile acidity (0.10g/L in sulphuric acid).
Minimum, almost zero, production of sulphites and sulphides.
Minimum production of pyruvic acid and acetaldehyde.
Good production of glycerol.
Low production of foam.
Produces a larger amount of precursors of esters and aromas.
- Composition:** Small cream-coloured granules.
It does not contain more than 10 wild yeast and 10 bacteria per million cells of present yeast.
Absolute absence of salmonella in 25 grams of analysed product.
- Dose and usage:** 2-3 g/ 10L
- Storage conditions:** Store at temperatures below 10°C for an optimal quality at 48 months from the date of production.
At room temperature (around 20-25°C) it loses about 10% activity per year.
- Packaging:** Vacuum packages from 7 g, 100 g and 500 g.

Brouwland

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