



PuroCell® O

Pure, certified organic yeast cell-wall preparation for adsorption of fermentation-inhibiting substances and for promoting fermentation activity

Product description

PuroCell® O is a pure, yeast cell-wall preparation for promoting yeast activity during alcoholic fermentation of wine and fruit wine. The yeast cell-wall preparation has been produced using a natural, innovative process and complies with the criteria for organic wine contained in EC Regulation 203/2012.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Contents	Yeast cell-wall preparation. Certified organic according to EU Regulation 834/2007.
Other benefits	<ul style="list-style-type: none"> • Highly adsorptive properties of yeast cell walls • Adsorption of pesticide residues in juice • Adsorption of fermentation-inhibiting substances, in particular medium-chain fatty acids • Improved CO₂ release during alcoholic fermentation • Reduction of phenolic compounds to improve the aroma and flavour profile • Adsorption of fermentation-inhibiting substances creates the conditions for successful restart of fermentation • Fermentation free of residual sugars is facilitated even for higher alcohol contents
Tip	<ul style="list-style-type: none"> • Preventative use in must significantly improves the speed of fermentation
Dosage	<ul style="list-style-type: none"> • We recommend a preventative dosage of 10 - 20 g/100 L in must due to the high adsorption performance. A dosage of 30 - 40 g/100 L is required to restart stuck fermentation. The maximum legally permitted quantity is 40 g/100 L.
Use	<ul style="list-style-type: none"> • <u>Addition to juice:</u> Before addition to juice, PuroCell® O is stirred into five times the volume of water. Ensure that it is evenly distributed after addition to the main vessel. The dose is added before the appropriate rehydrated selected yeast. • <u>Addition for stuck fermentation:</u> Before addition to stuck wine, PuroCell® O must be stirred into five times the volume of water. Ensure that it is evenly distributed after addition to the main vessel. Rack off the sediment after one day. A strongly fermenting yeast such as Oenoferm® X-treme or Oenoferm® Bio is recommended for re-inoculation. A dose of 10 g/100 L VitaFerm® Bio will greatly help the restart.

Storage

Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.



Certified organic
by LACON GmbH



DE-ÖKO-003
EU agriculture



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.

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