

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

Product description

Pure, yeast cell-wall preparation for promoting yeast activity during alcoholic fermentation of wine and fruit wine. The yeast cellwall preparation has been produced using a natural, innovative process and complies with EC Regulation 2019/934. The user must check compliance with local regulations. Laboratory tested for purity and quality.

Dosage and use

Contents	Yeast cell wall preparation
Other benefits	Highly adsorptive properties of yeast cell walls
	Adsorption of pesticide residues in must
	Adsorption of fermentation-inhibiting substances, in particular medium-chain fatty acids
	• Improved CO ₂ release during alcoholic fermentation
	Adsorption of phenolic compounds to improve the aroma and flavour profile
	Adsorption of fermentation-inhibiting substances as a prerequisite for successful resumption of
	fermentation
	Fermentation free of residual sugars is facilitated even for a higher alcohol content
Тір	Preventative use in must significantly improves the speed of fermentation.
Dosage	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 alleviate stuck fermentation. The maximum legally permitted quantity
	is 40 g/100 L.
Application	Addition to must: before addition to must PuroCell [®] is stirred into five times the volume of water. Ensure that
	it is evenly distributed after addition to the main tank.
	The dose is added before the appropriate dried pure yeast.
	Addition for stuck fermentation: before addition to stuck wine, PuroCell [®] must be stirred into five times the
	volume of water. Ensure that it is evenly distributed after addition to the main tank. Rack off the sediment
	after one day. A strongly fermenting yeast such as Oenoferm [®] X-treme or Oenoferm [®] Icone 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.



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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. Version 001 – 03/2023 FK – Printed 17.03.2023