

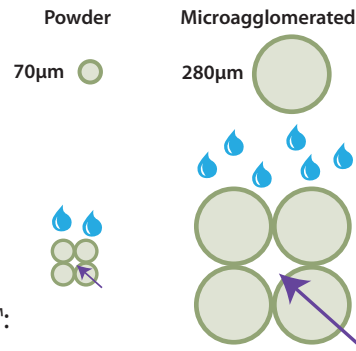
GO-FERM STEROL FLASH™

Speed up your yeast rehydration

DESCRIPTION

GO-FERM STEROL FLASH™ is the new natural yeast protector, based on a unique yeast autolysate with a high concentration and bioavailability of ergosterols, and developed with an innovative specific Lallemand process leading to a micro agglomerated form.

- Larger (4X) particle size (low dusting powder).
- Improved watability (larger space between particles and greater surface area).
- Suspension in water: instant dispersion.



With its specific properties, GO-FERM STEROL FLASH™:

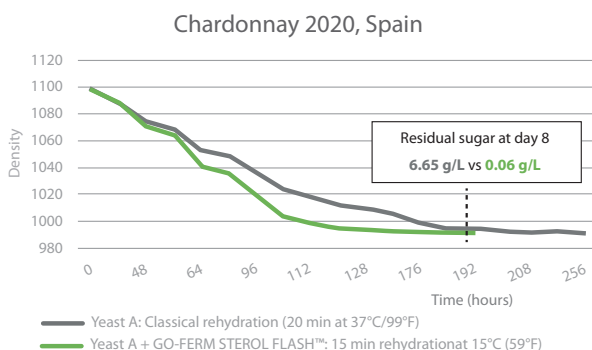
- Allows faster and more efficient wine yeast sterols integration during yeast rehydration in cool water (**15 mins – water rehydration temperature above 15°C**).
- Increases the yeast membrane resistance for better yeast viability and vitality during the vinification process, even in harsh conditions.

BENEFITS & RESULTS

GO-FERM STEROL FLASH™ enhances fermentation security in difficult winemaking conditions:

- white and rosé must with high clarification (low NTU) and / or a low temperature of alcoholic fermentation (optimization of yeast activity during fermentation);
- red must with a high potential alcoholic degree (improvement of wine yeast osmotic and ethanol tolerance).

GO-FERM STEROL FLASH™ also improves yeast aroma precursors assimilation, allowing a better aromatic compounds release.

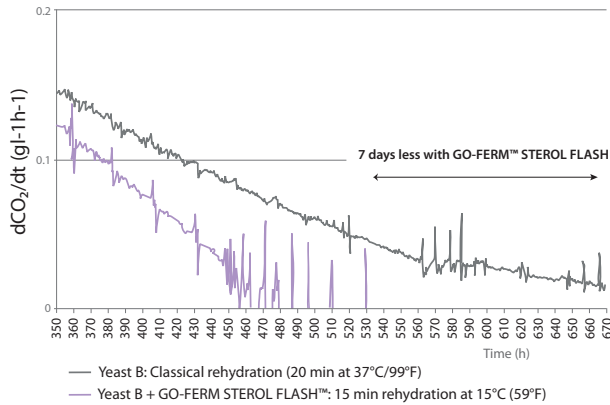


Chardonnay (Lallemand Experimental winery, Spain)

Highly clarified must (15 NTU) with a high potential alcohol (14.6% v/v) and 15°C at yeast inoculation.

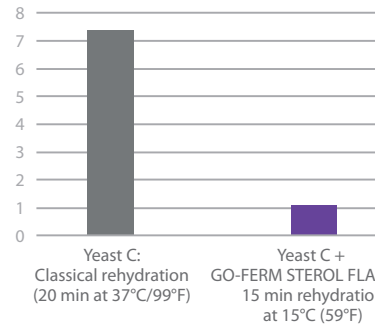


Syrah rosé 2020 (France)



Syrah rosé (INRAE Pech Rouge, France) - Highly clarified must (30 NTU) with a high potential alcohol (14% v/v), low temperature at yeast inoculation (15°C) and no oxygen during fermentation.

Residual sugar (g/L)
Merlot, South of France

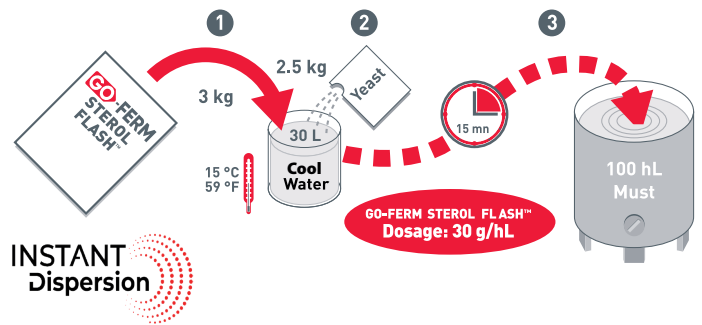


Merlot South of France – Sugar 230 g/L, 138 mg/L of YAN, 24°C during alcoholic fermentation

INSTRUCTIONS FOR OENOLOGICAL

1. Suspend GO-FERM STEROL FLASH™ to the rehydration water (**ambient temperature above 15 °C**)
2. Pour your selected wine yeast, stir gently
3. **After 15 minutes add to the tank** and homogenize.

No yeast temperature acclimatization is needed.



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.

PACKAGING AND STORAGE

- 10 kg box (4 x 2.5 kg sealed foil bags).
- Store in a cool dry place.
- To be used once opened.

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. March 2023.



WINE
YEASTS



WINE
BACTERIA



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/PROTECTORS



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