ENCAPSULATED YEAST

PRORESTART

ENCAPSULATED YEAST TO RESTART SLUGGISH OR STUCK FERMENTATIONS

PRORESTART is an encapsulated yeast developed and produced by Proenol for effectively completing sluggish and stuck fermentations.

PRORESTART has been acclimatized to high alcohol and other harsh conditions prior to being encapsulated with alginate, a natural polysaccharide extracted from seaweed. This conditioning allows the yeast cells to work to metabolize residual sugars in sluggish or stuck wine. It can help decrease spoilage risks related to microbiological contamination and consequently helps to preserve wine quality. Studies have demonstrated that the encapsulated yeast has a higher alcohol resistance after drying compared with active dry yeast. Reactivating a sluggish or stuck fermentation with active dry yeast requires a time-consuming starter culture preparation. With PRORESTART, it's possible to bypass this step completely because it is a direct inoculation product.

ADVANTAGES

1. Works quickly, due to its preconditioning and direct addition into a stuck or sluggish fermentation
2. Easy handling compared to traditional restart methods (no starter culture preparation necessary)
3. Decreases spoilage risks related to microbiological contamination (bacteria, contamination or yeasts such as Brettanomyces) by decreasing the time of response to the problem
4. Decreases risks related to color oxidation and flavor loss
5. Preserves wine quality/value due to rapid sugar consumption without volatile acidity increase and other spoilage problems. Avoids the need of making blends with other wines.

FOR BEST RESULTS WE ADVISE THE FOLLOWING WINE PARAMETERS:

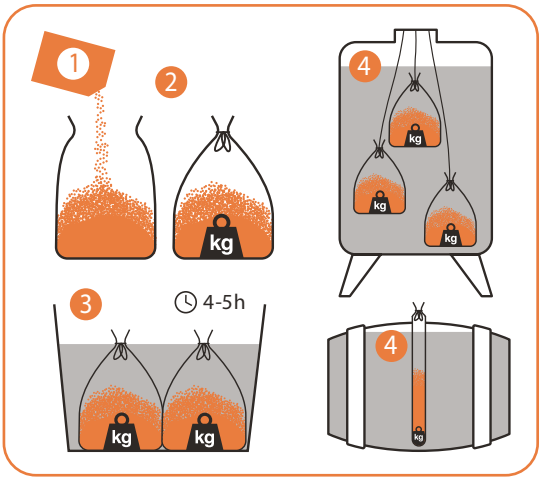
- Alcohol ≤ 15,5% (final)
- pH ≥ 3.0
- Free SO_2 ≤ 20mg/L
- Volatile acidity <0,6g/L (acetic acid)
- Temperature
  Optimal 20-22°C (68-72°F)
  Range 12-25°C (54-77°F)

These parameters act in balance with one another. To have optimal yeast activity it's important to manage the different parameters. For example, in a red wine with high alcohol and high SO_2, a temperature increase to 20°C will facilitate the beginning of fermentative activity. The recommended maximum temperature is 25°C. This maximum tem-

DIRECTIONS FOR USE

Recommended dose: 100g/hL of stuck fermentation (8lb/1000gal)

1. Remove the Prorestart from storage temperature 4ºC (39ºF) ± 2ºC and wait until it reaches room temperature. This step avoids thermal shock during rehydration.
2. Insert the beads into the mesh bags (≤ 3Kg/ tank bag and ≤ 50g/barrel bag). Its recommended to apply a weight to the bottom of the bags to prevent them from floating during rehydration and application.
3. Prepare the rehydration solution with 40g/L of sugar at 37ºC/98ºF taking into account that the volume of solution should be 10 times the weight of the beads.
   - Note: The sugar solution does not get added to the must. It is only necessary for helping the encapsulated yeast awaken.
   - Immerse the PRORESTART bags in the rehydration solution and wait 4-5 hours.
4. Remove the bags with the product from the solution and introduce them into the wine taking into account that the temperature difference between the solution and the wine should not be higher than 10°C.
   - In the case of the introduction of several bags into a tank, they should be distributed at different heights.
   - Bags should be shaken periodically to release CO_2 accumulated outside the beads.



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QUALITY AND FOOD SAFETY

- Genetic Modification (GMO) - Are neither Genetically Modified Organisms, nor are manufactured from raw materials or ingredients of GMO origin.
- Ionisation - Were not submitted to an ionising treatment.
- Allergens - Do not contain the substances or products causing allergies or intolerances, referred in the annex II of the EU Regulation 1169/2011.
- Nanotechnology and Nanomaterials - Have not been produced with the use of nanotechnology and do not contain any engineered nanomaterials, as defined in article 2.2 of EU Regulation 1169/2011.
- International Oenological Codex - (COEI) and European Legislation - According to current version of the COEI and Delegated Regulation (EU) 2019/934.

SPECIFICATIONS

Appearance and odor: Light brown beads with typical yeast smell.
Ingredients: Encapsulated dry yeast *Saccharomyces cerevisiae* in alginate. Yeast isolated in grape must.
Living yeast cells > $3x10^9$/g; Solids > 86%; Moulds < 10^3cfu/g; Total Coliforms < 10^2cfu/g; *E.coli* - Absent/g; Lactic bacteria < 10^5cfu/g; Acetic bacteria < 10^4cfu/g; *Salmonella* - Absent/25g; *Staphylococcus* - Absent/g; Arsenic < 3mg/Kg[(a)]; Lead < 2mg/Kg[(a)]; Cadmium < 1mg/Kg[(a)]; Mercury < 1mg/Kg[(a)]
[(a)]Dry Substance

PACKAGE AND STORAGE

1Kg
Unopened package: +4ºC (39ºF) ± 2ºC
Opened package: Use immediately

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