

# Actimax Plus

Fermentation activator

## CHARACTERISTICS

**Actimax Plus** is an activator of alcoholic fermentation containing ammonium phosphate, inactive yeasts and thiamine.

Addition of this product to must increases free amino nitrogen (FAN), ensuring an ideal organic and inorganic nitrogen supplement and significantly improving the conditions of the medium for rapid yeast development. Increasing FAN levels favours yeast multiplication and guarantees correct yeast activity throughout the fermentation process.

**Actimax Plus** prevents the appearance of sensory defects associated with nutrient deficits, such as reduction problems: SH<sub>2</sub> and derivatives. It reduces the production of volatile acidity. It improves the aromatic ester content.

Inactive yeasts also supply sterols and long-chain fatty acids, which contribute to yeast cell resistance. These elements also protect yeast cells by fixing toxic inhibitors, such as C<sub>8</sub>-C<sub>12</sub> fatty acids or pesticide residues.

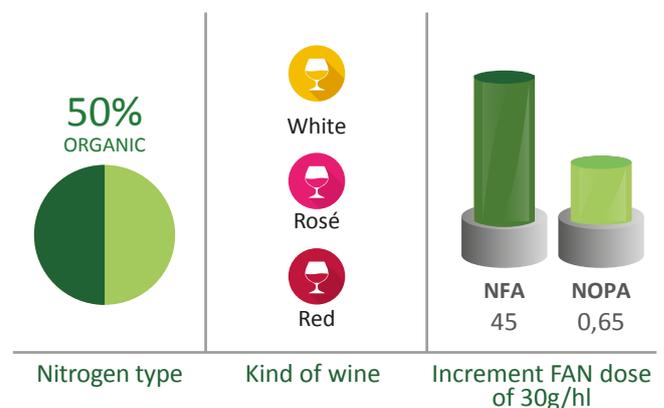
Thiamine is an essential growth factor whose presence is manifested by high viability in the initial phases of fermentation.

The ammonia nitrogen supply provided by **Actimax Plus** is exclusively in the form of ammonium phosphate.

## APPLICATION

**Actimax Plus** enables:

- Fermentation under difficult conditions, such as low temperatures, and/or in musts with potentially high alcohol content or highly clarified musts.
- Prevention of stuck or sluggish fermentation. It re-starts stuck fermentation.
- Absorption of potential fermentation-inhibiting toxins.
- Especially recommendable in grapes with rot or from late harvests, with greater nitrogen deficits. Useful in the case of suspected presence of pesticide residues in must.



### COMPOSITION

• **Inactive yeasts.** Source of organic nitrogen in the form of primary amino acids, which are slowly assimilated.

Inactive yeasts add vitamins (riboflavin, pantothenic acid, folic acid, biotin), enzyme co-factors ( $Mg_{2+}$ ,  $Mn_{2+}$ ,  $Zn_{2+}$ ), lipids and long-chain fatty acids to the must.

Their cell walls enrich the polysaccharide content and allow the fixation and deactivation of toxic components (pesticide residues, fungal toxins and short-chain fatty acids).

• **Diammonium phosphate.** This compound is a source of rapidly-assimilated inorganic nitrogen. Needed for amino acid and protein synthesis.

• **Thiamine (vitamin B1).** Thiamine is a cell growth activator that is useful in the first stages of fermentation, when the must contains dissolved oxygen. It is a co-enzyme that is fundamental for ketoacid decarboxylation and limits the production of pyruvic acid and acetaldehyde.

A 30-g/hl dose of **Actimax Plus** provides:

Free Amino Nitrogen (FAN)	45 mg /l
Organic nitrogen (amino acids, NOPA)	0,652 mg /l

### DOSING

Normal fermentation conditions	10-20 g/hl
Difficult fermentation conditions	20-30 g/hl
Curative use: stuck fermentations	30-40 g/hl

**Note:** The working dose of Actimax Plus must be adapted to the nutritional characteristics of the must; it should be increased in less favourable fermentation conditions.

↘ **Fermentation under normal conditions**  
 Probable alcohol content < 12% vol  
 Fermentation temperature > 20°C (68°F)  
 pH > 3.6  
 FAN > 200 mg/l  
 Early harvest  
 Healthy harvest  
 Short macerations  
 Gentle settling/use of fine must lees  
 Low-nutrient-tolerant yeasts

↘ **Fermentation under difficult conditions**  
 Probable alcohol content > 14% vol  
 Fermentation temperature < 18°C (64°F)  
 pH < 3.3  
 FAN < 200 mg/l  
 Late harvest  
 Botrytis-infected grapes  
 Long macerations  
 Intense settling (NTU < 80)  
 Nutrient-demanding yeast strains

Previous measurement of the assimilable FAN of the must is recommended.

### INSTRUCTIONS FOR USE

Dissolve the product in approximately ten times its weight of water or must and add to the vat, making sure that it is homogeneously distributed.

**Use in the first third of the alcoholic fermentation process**, either at the beginning of fermentation, after adding yeast, or when must density has decreased by about 20 points from the initial value.

In stuck fermentation, apply before adding the yeast starter. The positive effects of **Actimax Plus** are multiplied by simultaneously applying moderate oxygenation.

### PHYSICAL APPEARANCE

Cream-coloured granulate

### PRESENTATION

1-kg and 20-kg packages

### PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 094 (REV.8)

pH (1%)	6.5-8.5
Moisture content [%]	< 7
Assay in $P_2O_5$ [%]	> 30
Total microorganisms [UFC/g]	< $10^5$
Yeasts [UFC/g]	< $10^3$

### STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.

### RGSEAA: 31.00391/CR

*Product compliant with International Oenological Codex and Regulation (UE) 2019/934.*