

Actimax Ferm

Fermentation activator.

CHARACTERISTICS

Actimax FERM is an activator of alcoholic fermentation containing phosphate, ammonium sulfate, 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. The increased FAN levels favour yeast multiplication and guarantee correct yeast activity throughout the fermentation process.

Actimax FERM prevents the appearance of sensory defects associated with nutrient deficits, such as reduction problems: SH₂ and derivatives. It reduces the production of volatile acidity. The product improves the aromatic ester content.

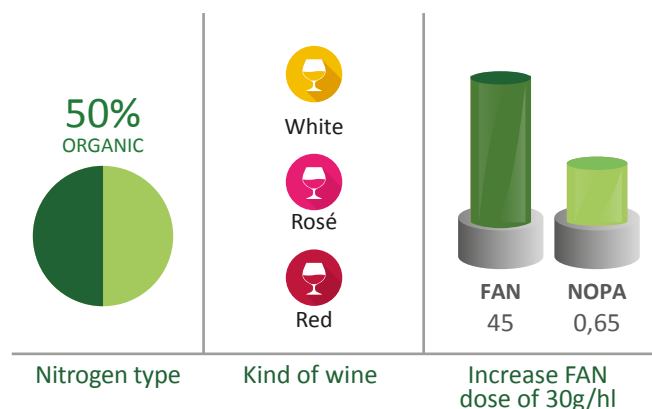
Inactive yeasts also supply sterols and long-chain fatty acids, which contribute to yeast cell resistance. These elements also protect yeast cells by fixing toxic inhibitors, such as C₈-C₁₂ fatty acids or pesticide residues.

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

APPLICATION

Actimax FERM 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 fermentations.
- 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 (Mg²⁺, Mn²⁺, Zn²⁺), 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).

•Biammonium phosphate and ammonium sulfate. These compounds are 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 Ferm 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 conditions	20-30 g/hl
Curative use: stuck fermentations	30-40 g/hl

Note: The working dose of **Actimax Ferm** 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 Ferm** are multiplied by simultaneously applying moderate oxygenation.

PHYSICAL APPEARANCE

Cream-coloured granulate.

PRESENTATION

1-kg and 25-kg packages.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 654 (REV.4)

pH (1%)	6,5- 8,5
Ash (%)	< 10
Moisture content (%)	< 5
Total microorganism count (CFU/g)	< 10 ⁵
Yeasts (CFU/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