

Actimax XL

Complex activator specially designed for high-volume fermentation.

CHARACTERISTICS

Actimax XL is an alcoholic-fermentation activator specially formulated to produce optimal fermentation in high-volume vats. Its cellulose content enhances cell dispersion and lee compacting.

Adding it to must increases the yeast-assimilable nitrogen content, creating an ideal organic and inorganic nitrogen complement and significantly enhancing and accelerating yeast development in the medium. This shortens the latency period and ensures that the inoculated yeast strain prevails over the indigenous yeast population.

It prevents the appearance of sensory defects associated with nutrient deficits, such as reduction aromas (H₂S and derivatives) and reduces production of volatile acidity. It also improves aromatic ester content.

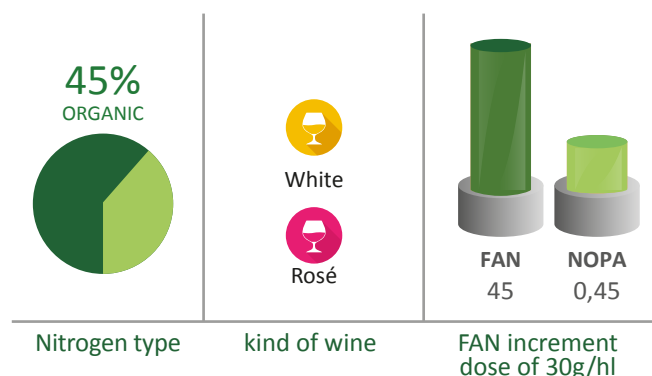
The inactive yeasts also add sterols and long-chain fatty acids to the must, making the cells more resistant. At the same time, they protect the yeasts by fixing inhibiting toxic elements like C₈-C₁₂ fatty acids and traces of pesticides.

Actimax XL contributes ammoniacal nitrogen exclusively in the form of ammonium phosphate.

APPLICATIONS

Actimax XL is specially designed to guarantee maximum nutritional effectiveness in high-volume vats.

- It provides a cell carrier during fermentation to make the process more even and predictable.
- It has the capacity to absorb large volumes of a wide range of toxic compounds (pesticides and fungal toxins) and short-chain fatty acids generated in short-aeration and non-aerated fermentation.
- By regulating the fermentation kinetics and contributing the missing elements vital to high-volume fermentation (long-chain fatty acids and ergosterol) it prevents and combats interrupted and delayed fermentation.



COMPOSITION

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

Inactive yeasts add vitamins (riboflavin, pantothenic acid, folic acid, biotin), enzyme cofactors (Mg^{2+} , Mn^{2+} , Zn^{2+}), lipids and long-chain fatty acids to the must.

• **Diammonium phosphate:** Source of rapidly assimilated inorganic nitrogen. It makes amino acid and protein synthesis possible.

• **Cellulose:** Acts as an inert yeast carrier and powerful toxin absorber. It enhances cell dispersion during fermentation and boosts new-wine fining and racking by aiding lee compacting.

Actimax XL does not contain thiamine as it is not considered effective in high-volume wine-making because it favours contaminating microbiota more than fermentation yeasts.

A 30-g/hl dose of Actimax XL provides:	
Free Amino Nitrogen (FAN)	45 mg/l
Organic nitrogen (amino acids, NOPA)	0,456 mg/l

DOSAGE

Normal conditions	10-20 g/hl
Demanding conditions	20-30 g/hl
Remedial use: interrupted fermentation	30-40 g/hl

Dosis máxima autorizada: 1.75 g/l

Note: **Actimax XL** dosage will depend on the must's nutritional characteristics, with dosage rising as fermentation conditions become more demanding.

∨ Fermentation under normal conditions

- Probable alcohol content: < 12% vol.
- Fermentation temperature: > 20 °C (68 °F).
- pH > 3,6
- FAN: > 200 mg/l
- Early vintage.
- Healthy vintage
- Short maceration.
- Mild settling/use of fine must lees.
- Low-nutrient-requirement yeasts.

∨ Fermentation under demanding conditions

- Probable alcohol content: > 14% vol
- Fermentation temperature: < 18°C
- pH: < 3,3
- FAN: < 200 mg/l
- Late vintage.
- Botrytized vintage.
- Long maceration.
- Intense settling: (NTU<80)
- High-nutrient-requirement yeasts.

Users are recommended to measure the must's FAN content beforehand.

INSTRUCTIONS FOR USE

Dissolve the product in approximately ten times its weight of must or water and add during vatting, mixing thoroughly.

Use during the first third of alcoholic fermentation, either at the beginning, after adding the yeasts, or when initial must density has fallen by approximately 20 points.

In fermentation stops, apply before adding the yeast vat.

When applied to progressively harvested vintages, add the part proportional to the amount harvested

PHYSICAL APPEARANCE

Beige-coloured granules.

PACKAGING

20-kg sacks.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 133 (REV.0)

pH (1%)	7,5-8,5
Ash [%]	10-20
Humedad [%]	< 10
Total micro-organism count [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

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.