

Actimax VIT

Balanced supply of amino acids, vitamins and minerals.

CHARACTERISTICS

Actimax Vit is a fermentation activator which only contains organic nitrogen and vitamins.

In alcoholic fermentation, autolysed yeasts are an **important source of primary amino acids**, which are slowly assimilated. It corrects the nitrogen deficiencies of the must without risk of raising the temperature or producing sensory deviations.

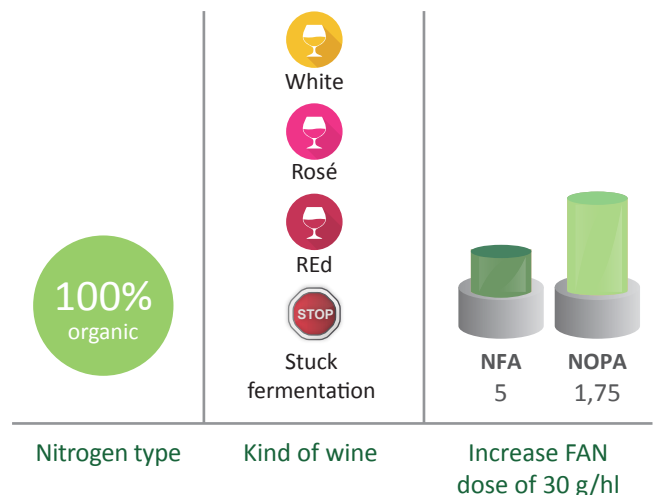
The addition of **Actimax Vit** delivers a **balanced supply of vitamins and minerals**, metabolic co-factors of yeasts and lactic acid bacteria.

The cell walls of the inactive yeasts increase the polysaccharide content. They also are an excellent absorbent of toxic substances.

APPLICATION

Actimax Vit can be used:

- At the beginning or during alcoholic fermentation, to balance the organic nitrogen content of the must.
- Before malolactic fermentation, to stimulate its development. Amino acids are the only source of nitrogen assimilable by lactic acid bacteria.
- In cases of stuck or sluggish alcoholic fermentation.



Vitamins [mg/100g]	
Vit. B1 (Thiamine)	13
Vit. B2 (Riboflavin)	4
Vit. B3 (Niacin)	45
Vit. B5 (Pantothenic acid)	10
Vit. B6 (Pyridoxine)	4
Vit. B8 (Biotin)	0,1
Vit. B9 (Folic acid)	2
Vit. B12 (Cobalamine)	0,02

Minerals [mg/100g]	
Sodium	200
Calcium	800
Iron	10
Zinc	3,5
Phosphorus	1500
Potassium	1600
Magnesium	200
Copper	3,5
Manganese	0,5

COMPOSITION

•Inactive Yeast (*Saccharomyces cerevisiae*). The selected specific strain is grown on a nutrient-rich medium, then heat-deactivated.

Actimax Vit is a natural, non-genetically-modified product.

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

Free amino nitrogen (FAN)	» 5 mg /l
Organic nitrogen (amino acids, NOPA)	» 1,75 mg/l

DOSING

Normal fermentation conditions 10-20 g/hl

Difficult fermentation conditions
An additional source of inorganic nitrogen is recommended

Curative use: stuck fermentations 30-40 g/hl

Note: The working dose of **Actimax Vit** 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 FAN and its organic fraction (NOPA) in must is recommended.

INSTRUCTIONS FOR USE

Dissolve the product in approximately 10 times its weight of water or must and add to the vat, making sure that it is homogeneously distributed.

Use preferentially at the beginning of alcoholic fermentation, after adding the yeasts.

In stuck fermentation, apply before adding the yeast starter. Wait 24 hours and rack.

PHYSICAL APPEARANCE

Cream-coloured granulate.

PACKAGING

1-kg and 15-kg packages.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

pH (1%)	5-7
Ash (%)	< 7
Moisture content (%)	< 8
Total microorganisms (CFU/g)	< 10 ⁵
Viable 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 EC Regulation No. 606/2009.