

Pure Fermentation

SIHA PROFERM[®] Plus

1 B 2.4.8.1 · ISc
08/2004

SIHA PROFERM[®] Plus is a new, optimized combination product consisting of diammonium hydrogen phosphate, ammonium sulphate, vitamin B 1 and a special yeast rind preparation. This special nutrient combination ensures that nitrogen, phosphate and vitamin deficiencies in a crop of grapes are compensated. The preconditions for a quick development of the yeast metabolism are significantly improved. SIHA PROFERM[®] Plus helps to prevent fermentation defects during wine preparation, particularly in the case of decayed grapes, highly pre-clarified musts, and if there is a suspicion that spray residues may be present.

The specific advantages of SIHA PROFERM[®] Plus are:

- ▶ Optimized combination of nutrients and minerals
- ▶ Better, faster yeast reproduction
- ▶ Ensures adequate supply of essential nutrients in musts from undernourished vineyards
- ▶ Undisturbed fermentation even in difficult musts
- ▶ Enlarges the internal surface area during fermentation
- ▶ High adsorption potential for fermentation inhibiting yeast toxins (e.g. spray residues)

Application and Dosage

The maximum permitted SIHA PROFERM[®] Plus dosage is 40 g/hl (3.3 lb/1000 gal).

SIHA PROFERM[®] Plus is added to the must immediately prior to the addition of the reactivated dry active yeast (e.g. SIHA Active Yeast 7). Further addition of SIHA PROFERM[®] Plus halfway through alcoholic fermentation may be desirable. From halfway through the fermentation, the active yeast cells can utilize the inactive yeast cell wall component (yeast rind). EEC Directive No. 822/87, Appendix VI, restricts the quantity to the maximum dose quoted above. Dosages of more than 40 g/hl (3.3 lb/1000 gal) would lead to the limit values for the specified ingredients to be exceeded.

Ensure proper mixing of the must!

Product Characteristics

The application of SIHA PROFERM[®] Plus improves the fermentation conditions. Foreign substances acting as yeast toxins (e.g. spray residues) are adsorbed, and the internal surface area of the must is enlarged. The fermentation curve is improved, and the degree of final fermentation is optimized.

The risk of formation of undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid pyruvate, (α-keto-glutarate, volatile acid and ester) is reduced, resulting in a significantly lower SO₂ demand. The risk of fermentation-related disturbances is minimized, allowing the character of the wine to develop fully.

SIHA PROFERM[®] Plus is an effective aid for the final fermentation of wines where fermentation has become "stuck".

Safety

For the prior addition of SIHA Fermentation Salt and/or SIHA Vitamin B1, the legal limit values must also be adhered to.

When used and handled correctly, there are no known unfavorable effects associated with SIHA PROFERM[®] Plus. An EU safety data sheet is available on request.

Nutrient	Effect
Vitamins	good development of the yeast cells
Nitrogen N ₂	synthesis of amino acids and proteins
Arginine	affects the nitrogen cycle
Oxygen	yeast reproduction and sterol synthesis
Minerals Mg, Zn	for fermentation and as enzymatic co-factor safeguarding of metabolic functions
Sterols	indispensable for the membrane synthesis during cell activity
Fatty acids	unsaturated fatty acids are essential for fermentation

Storage

In undamaged packaging, SIHA PROFERM[®] Plus can be stored for three years at 4 – 10 °C (39 – 50 °F) . Short-term storage at 20 °C (68 °F) is acceptable. Once a package has been opened, it should be used up as soon as possible.

Delivery Information

The product no. for SIHA PROFERM® Plus is 96.060. It is supplied in the following packaging units:

1 kg (2.2 lb)	Block pack with laminated aluminum film
25 x 1 kg (2.2 lb)	Block pack with laminated aluminum film (carton)
10 kg (22.05 lb)	Block pack with laminated aluminum film (carton)

HS customs tariff: 3821 00 00

Certified Quality

During the production process, SIHA PROFERM® Plus is monitored constantly to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.



Reg. No. 000480 QM

All information is given to the best of our knowledge. However, the validity of the information cannot be guaranteed for every application, working practice and operating condition. Misuse of the product will result in all warranties being voided. Reproduction, even in part, is permitted only with reference to the source. Subject to change in the interest of technical progress.