

NUTRIENT

Flor'Protect®



Flor'Protect® detoxifies the medium by removing negative compounds for yeasts and bacteria such as inhibitors fatty acids. Recommended in case of sluggish fermentation and fermentation restart.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** 100% yeast hulls (*Saccharomyces cerevisiae*) or yeast cellular envelopes.
- ◆ **Enological benefits:** Throughout the alcoholic fermentation, especially under difficult conditions (high ABV, high temperatures, nitrogen deficiency), yeasts produce **inhibitory compounds** (medium chain fatty acids) which accumulate in the medium. Like **pesticide residues**, these molecules inhibit the yeasts' fermentary capacity and can lead to stuck fermentations. These compounds also inhibit malolactic bacteria and can cause complications for the **malolactic fermentation**.

Flor'Protect® **detoxifies** the medium using the adsorbent properties of **yeast hulls** to bind these inhibitors, thus improving yeast and malolactic bacteria activity.

Flor'Protect® can also be used for preventive treatment, to avoid sluggish fermentations (and the knock-on effects on the malolactic fermentation), or for curative purposes, it is recommended to detoxify the wine prior to the fermentation restart operations.

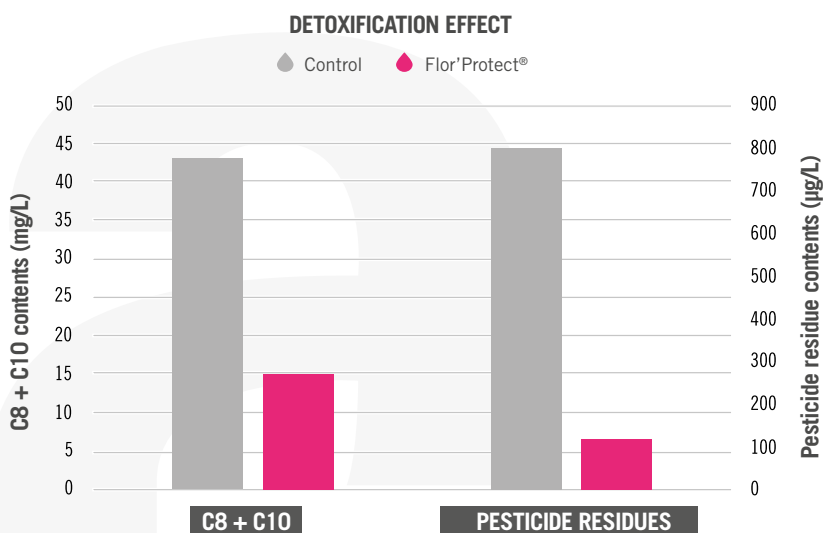


DIRECTIONS FOR USE

- ◆ Sprinkle Flor'Protect® progressively in 20 times its weight in water while continually stirring in order to avoid clumps. Add to the tank and homogenise with a pump-over.
- ◆ **Dosage:** 20 g/hL.
Preventive treatment: 20 to 30 g/hL.
Curative treatment: 30 to 40 g/hL (please refer to the fermentation restart protocol available online).
Maximum legal dosage (EU regulation): 40 g/hL.



TRIAL RESULTS



Flor'Protect® detoxifies the environment by fixing the inhibitory compounds of yeasts and lactic bacteria.



SPECIFICATIONS

PHYSICAL

- **Appearance & color:** Beige powder
- **Solubility:** < 10 %

MIROBIOLOGICAL

- **Revivable yeasts:** $\leq 10^2$ UFC/g
- **Mould:** < 10^3 UFC/g
- **Lactic bacteria:** < 10^3 UFC/g
- **Acetic bacteria:** < 10^3 UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10^2 UFC/g

CHIMICAL

- **Dry extract :** ≥ 94 % m/m
- **Carbohydrate:** > 40 % m/m
- **Glucans + Mannans :** > 60 % total carbohydrate

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 5 kg (in 15 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/09-06-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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