

TECHNICAL DATA SHEET

APAPIU' PURO

DESCRIPTION

APAPIU' PURO is a fermentation activator recommended for enriching must with yeast assimilable nitrogen.

COMPOSITION

Ammonium phosphate, perlite and thiamine hydrochloride.

APPLICATION

APAPIU' PURO does not contain sulfates and is indicated for additions at the beginning of alcoholic fermentation in nitrogen-poor musts and for subsequent additions to favor cellular multiplication and more regular fermentation. In numerous works and research studies, the need for adequate YAN (Yeast Assimilable Nitrogen) content for yeast growth is indicated; indicatively, additions of 150 mg/l of YAN are necessary for fermentation safety, and 250 mg/l in particular cases such as the use of yeast strains with high nitrogen requirements (e.g., strains with high aromatic contribution).

APAPIU' PURO is particularly indicated in musts from botrytized grapes, since molds significantly reduce the nitrogen content useful to yeasts.

APAPIU' PURO contains a fraction of thiamine (vit. B1), an essential growth factor for yeast, capable of supplementing any natural deficiencies of the grape. Thiamine also has the ability to limit the rate of SO2 combination by yeasts and decrease volatile acidity production and increases the aromatic character from esters.

INSTRUCTIONS FOR USE

Dissolve the product in a volume of water or must/wine equal to 10 times its weight and incorporate into the must or wine during pumping over.

Use limitations: Not classified

DOSAGE

From 10 to 30 g/hl, depending on the YAN content of the grapes. From 15 to 30 g/hl in refermentation and in stuck fermentations. 10 g/hl of APAPIU' PURO provides 26 mg/l of YAN.

PACKAGING

1 kg and 25 kg

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.