

PROVITAL THIOL

Yeast autolysate - 100% organic

DESCRIPTION

PROVITAL THIOL is an organic activator for the preparation of starter cultures and inoculation of active dry yeast, based on *Saccharomyces cerevisiae* yeast autolysate specifically developed for yeast nutrition and for activating alcoholic fermentation. **PROVITAL THIOL** is an activator extremely rich in survival factors (unsaturated fatty acids and sterols) and with a high fraction of sulfur amino acids that are aroma precursors. In alcoholic fermentation, it contributes to giving vitality and resistance to yeast under extreme fermentation conditions, such as high alcohol levels, hyper-reduction, fermentations at low temperatures and in sparkling wine production. **PROVITAL THIOL** is particularly balanced in microelements and is recommended in the very first phases of yeast inoculum preparation. The particular richness of proteins extracted from yeast makes it effective also as a clarifying agent targeted at oxidizable phenols. (EU Reg. No. 144/2013 – Annex I).

COMPOSITION

Pure yeast autolysate

APPLICATION

PROVITAL THIOL is indicated during starter culture preparation or directly in the must, particularly with UOA MaxiThiol yeast, contributing to enhancing volatile thiols and fruity esters thanks to the high supply of sulfur amino acids that are aroma precursors. In the process of preparing the yeast starter culture, **PROVITAL THIOL** must be suspended in water (at least 5 times its weight) just before adding the dehydrated active yeast. If used directly in the must, **PROVITAL THIOL** must be previously suspended in a volume of must equal to at least 5 times its weight.

INSTRUCTIONS FOR USE

Disperse Provital Thiol in a volume of 5 – 10 times its weight in water or directly in the must. Mix well creating a homogeneous suspension and add to the fermenting must with pumping over ensuring homogenization.

DOSAGE

The recommended dose is approximately 20-40g/hl of must.

PROVITAL THIOL does not contain ammonium salts. Depending on the Readily Assimilable Nitrogen (RAN) content, ammoniacal nitrogen can be added at the most appropriate time.

PACKAGING

1 kg and 20 kg packages

STORAGE

Closed 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.