

HIGHLY ADSORBENT YEAST HULLS

EXTRAFERM® adsorbs and eliminates many toxic and undesirable compounds present in must and/or wine.

EXTRAFERM promotes smooth alcoholic and malolactic fermentation by eliminating medium chain fatty acids, which are known to inhibit yeast and lactic acid bacteria. EXTRAFERM can also bind and eliminate over 50% of undesirable molecules such as ochratoxin A (OTA), unpleasant aroma molecules such as anisoles (TCA, TeCA, TBA, and PCA), and dibutyl phthalate.

PROPERTIES

- Improves fermentation conditions by eliminating fatty acids, which are toxic to yeast and bacteria.
- Improves the yeast's alcohol tolerance and viability.
- Improves the wine's analytical properties.
- Restores the wine's organoleptic profile.

EXTRAFERM yeast hulls easily forms a sediment, which enables fast and efficient racking after EXTRAFERM has been added.

COMPOSITION

- 100% yeast hulls.

DOSAGE AND INSTRUCTIONS FOR USE

- Re-suspend EXTRAFERM by mixing it with 10 times its weight in water.
 - Homogenize the treated must/wine with a pumpover.
- EU Regulation 606/2009 sets an upper usage limit of 40 g/hl. For other countries, please refer to current legislation.

Preventative treatment for must fermentation

- Dosage: 20 g/hl.
- Add EXTRAFERM before inoculation.
- Inoculate with a selected yeast strain.

For sluggish fermentation

- Dosage: 30-40 g/hl.
- Blend EXTRAFERM into the wine.

For stuck fermentation

- Dosage: 40 g/hl.
- Blend EXTRAFERM into the wine to promote favorable fermentation conditions.
- Inoculate the wine with Fermivin® CHAMPION yeast (ex. Fermichamp). This fructophilic yeast is suitable for restarting alcoholic fermentations in tough conditions.

A detailed protocol is available on our website and from our distributors.

For wine contaminated with ochratoxin A, anisoles, or dibutyl phthalate

- Dosage: 20-30 g/hl.
- Blend in EXTRAFERM using a closed-circuit pump to avoid oxidizing the wine.
- Taste and analyze the wine after decanting EXTRAFERM.
- Rack the wine.

For best results, repeat the treatment twice in succession.

PACKAGING AND STORAGE

EXTRAFERM yeast hulls are packaged in the following packaging :

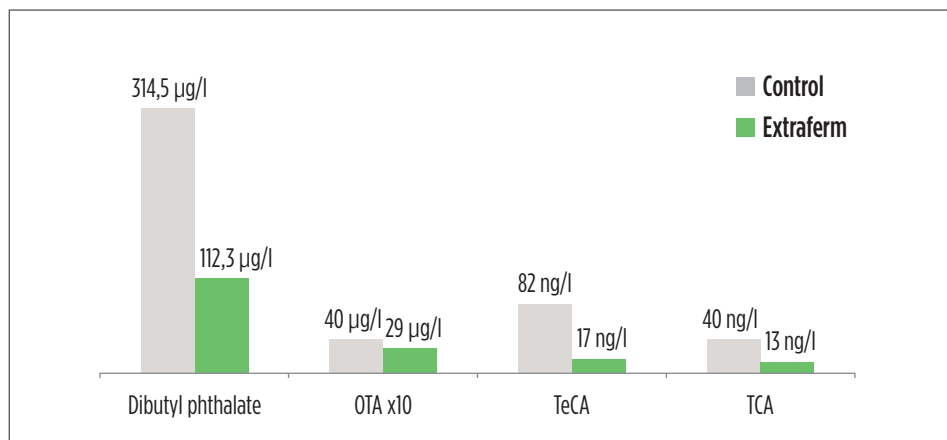
- 1kg multi-layer, laminated, airtight bags.
- 10kg individual aluminum bags packed in a box.
- The packaging has been rigorously selected to avoid contaminating the product during transportation and storage before use.
- Store EXTRAFERM in a cool, dry place.



Our product formulations are based on selected yeast fractions. The drying technology applied produces micro granules that will not lump. Only a few seconds are required to disperse our products into a liquid. This characteristic allows ease of use, time saving and homogeneous blending.



The exclusive production process developed for Oenobrand's guarantee yeast hulls HALO (High Adsorption Low Odor) odorless and high adsorption.



Detoxification ability of Extraferm yeast hulls used at a rate of 2 x 20 g/hl.

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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DISTRIBUTED BY:
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HOOGS ADSORBERENDE GISSELWANDE

EXTRAFERM® adsorbeer en verwyder verskeie toksiese- en ongewenste verbindings teenwoordig in sap en/of wyn.

EXTRAFERM bevorder probleemvrye alkoholiese- en appelmelksuurgistings deur medium ketting vetsure te verwyder, wat gis en melksuurbakterieë kan inhibeer.

EXTRAFERM kan meer as 50% van ongewenste verbindings bind en verwyder, insluitend molekules soos okratoksien A (OTA) en onaangename arome verbindings soos anisole (TCA, TeCA, TBA en PCA) en dibutiel phtalaat.

EIENSKAPPE

- Verbeter fermentasie kondisies deur vetsure te verwyder, wat toksies is vir die gis en bakterië.
- Verbeter die gis se alkohol toleransie en lewensvatbaarheid.
- Verbeter die wyn se analitiese eienskappe.
- Herstel die wyn se organoleptiese profiel.

EXTRAFERM gisselwande vorm maklik 'n sediment, wat beteken die sap/wyn kan vinnig en doeltreffend afgetrek word nadat EXTRAFERM bygevoeg is.

SAMESTELLING

- 100% gisselwande.

DOSIS EN GEBRUIKSAANWYSINGS

- Suspendeer EXTRAFERM deur dit te meng met 10 maal die gewig in water.
- Homogeniseer die behandelde sap/wyn met 'n oorpomp.
- EU Regulasie 606/2009 stel 'n opperste limiet van 40 g/hL vir gebruik. Vir ander lande, verwys asseblief na huidige wetgewing.

Voorkomende behandeling van sap vir fermentasie

- Dosis: 20 g/hL.
- Voeg EXTRAFERM by voor inokulasie.
- Inokuleer met 'n geselekteerde gisras.

Vir slepende fermentasies

- Dosis: 30-40 g/hL.
- Meng Extraferm met die wyn.

Vir steek fermentasies

- Dosis: 40 g/hL.
- Meng EXTRAFERM met die wyn om fermentasie kondisies te verbeter.
- Her-inokuleer die wyn met die gis Fermivin® CHAMPION (voorheen Fermichamp) of Anchor VIN 13. Hierdie fruktofiliese giste is geskik vir die her-inokulasie van steek fermentasies onder uitdagende kondisies.

'n Volledige protokol is verkrygbaar by Anchor Oenology.

Vir wyn gekontameneer met okratoksien A, anisole of dibutiel phtalaat

- Dosis: 20-30 g/hL.
- Meng EXTRAFERM en die wyn met 'n geslote-kring pomp om oksidasie van die wyn te vermy.
- Proe en analiseer die wyn nadat dit afgetrek is vanaf die EXTRAFERM.

Vir die beste resultate, herhaal die behandeling twee keer.

VERPAKKING EN OPBERGING

EXTRAFERM gisselwande is verpak in die volgende verpakings:

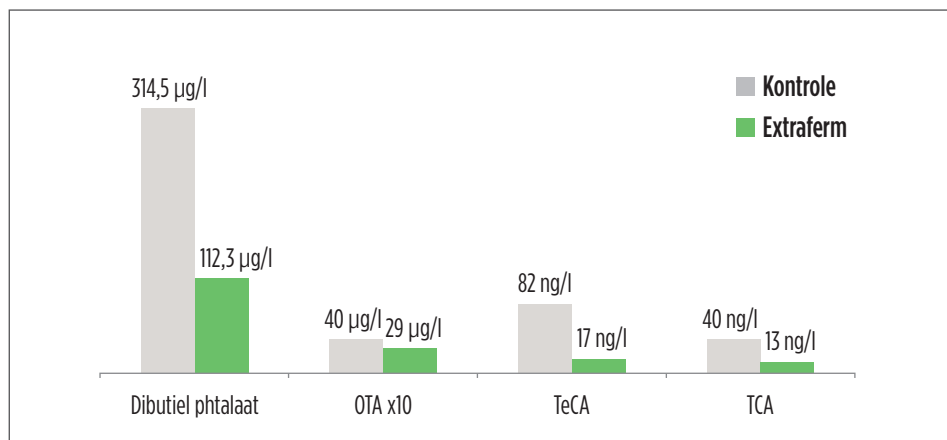
- 1kg multi-laag, gelamineerde, lugdigte sakke.
- 10kg individuele, aluminium sakke gepak in 'n boks.
- Die verpakking is streng geselekteer om die kontaminasie van die produk te voorkom tydens vervoer en opberging voor gebruik.
- Berg EXTRAFERM in 'n koel, droë plek.



Ons produk formulasie is gebaseer op geselekteerde gisfraksies. Die drogings tegnieke wat toegepas is produseer mikro korrels wat nie saamklomp nie. Slegs 'n paar sekondes is nodig om die produk in vloeistof te versprei. Hierdie eienskap beteken die produk is maklik om te gebruik, bespaar tyd en versprei maklik en homogeen in die sap/wyn.



Hierdie eksklusiewe produksie proses, HALO ("High Adorption Low Odour"), is ontwikkel vir Oenobrand's en waarborg dat die gisselwande hoogs adsorberend en reukloos is.



Detoksifiserende kapasiteit van Extraferm teen 'n dosis van 2 x 20 g/hL.

Voorsorg is getref om te verseker dat die informasie wat hier verskaf word, akkuraat is. Aangesien die verbruiker se spesifieke kondisies uniek is en die toepassing van ons produkte buite ons beheer is, kan ons geen waarborg gee aangaande die resultate wat deur die verbruiker verkry word nie. Die verbruiker is verantwoordelik daarvoor om die geskiktheid en wettige aspekte van die gebruik vas te stel.

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