

# FRESHAROM®

Specific preparation of inactivated yeast with high protective power, for aroma preservation in white and rosé wines.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009.

## SPECIFICATIONS

FRESHAROM® is the result of research on protection phenomena concerning oxidation during lees maturation (LAVIGNE *et al*, 2000). Yeast plays an important role in the biosynthesis and release of antioxidant compounds, such as amino acids and sulfurous peptides including glutathione.

Thanks to its unique reducing metabolite and glutathione composition, FRESHAROM® is able to:

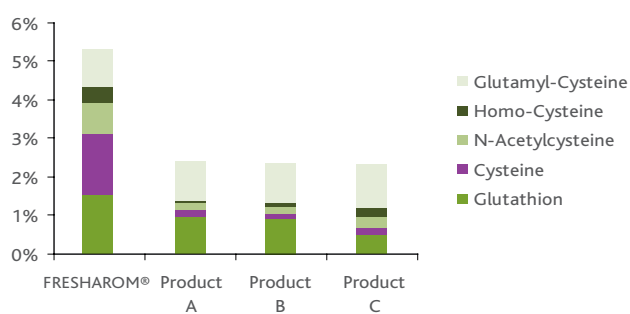
- Allow the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and so boost wine glutathione content.
- Protect the aromatic potential of the wine and significantly delay the appearance of oxides notes (ageing aromas : sotolon and phenylacetaldehyde).
- Inhibits the mechanism of browning.
- Favors yeast nutrition during alcoholic fermentation.

FRESHAROM® produces wines that are more aromatic and with a higher potential for ageing.

## EXPERIMENTAL RESULTS

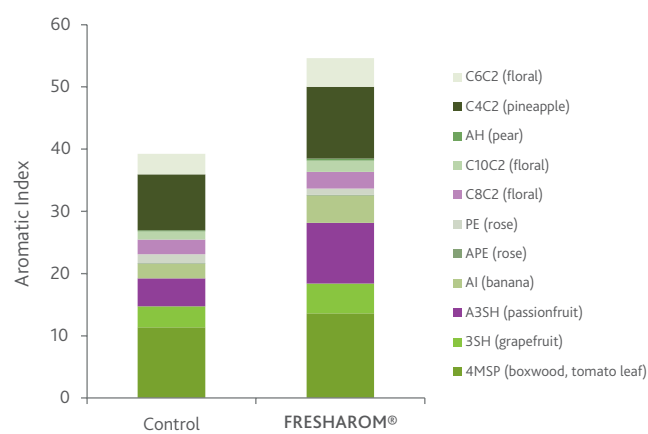
**Figure 1 :** Comparison of FRESHAROM®'s protective power and that of three other commercial products at equivalent application.

\* Protective power: Total content of protective compounds (glutathione and source metabolites)



**Figure 2 :** Aromatic Index (concentration perception threshold) in volatil thiols and fermentation esters after 3 months of ageing, 2 comparative modalities.

Sauvignon blanc.



## PHYSICAL CHARACTERISTICS

Aspect ..... powder

Colour ..... beige

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity ..... < 7%

Insoluble part ..... > 60%

Total Nitrogen ..... < 10%

Lead ..... < 2 ppm

Cadmium ..... < 1 ppm

Mercury ..... < 1 ppm

Arsenic ..... < 3 ppm

Lactic acid bacteria ..... < 10<sup>3</sup> CFU/g

Acetic acid bacteria ..... < 10<sup>3</sup> CFU/g

Coliforms ..... < 10<sup>2</sup> CFU/g

*Staphylococcus* ..... none/g

*Salmonella* ..... none/25g

*E. coli* ..... none/g

Viable yeast ..... < 10<sup>2</sup> CFU/g

Mould ..... < 10<sup>3</sup> CFU/g

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- To obtain optimal aroma protection, it is advisable to protect the must against oxidation during the prefermentative phases, to choose an adapted yeast strain, and to correctly protect and nourish the yeast.

### DOSAGE

- 20 - 30 g/hL (200 - 300 ppm).

### IMPLEMENTATION

Incorporate FRESHAROM® during the first third of alcoholic fermentation, directly into the tank.

In order to obtain the protecting effect of FRESHAROM®, it is important to correct any nitrogen deficiency in the must during alcoholic fermentation with ammonium salt and/or organic nitrogen additions.

### STORAGE

- Store in original packaging in a dry and odourless environment.
- Optimal date of use: 3 years after packing date (unopened bag).
- Opened bags: use rapidly when opened.

### PACKAGING

- 1 kg bags - 10 kg boxes.
- 5 kg bags - 10 kg boxes.

