



# OENOCCELL® BIO

Highly purified yeast cell walls. Certified organic according to organic production methods specified by European regulation 848/2018.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In accordance with the current EU regulation n° 2019/934.*

NUTRIENT  
Detoxify the wine

## SPECIFICATIONS

Highly purified yeast cell walls for the stimulation and activation of alcoholic fermentation through adsorption of fermentation inhibitors. **OENOCCELL® BIO** yeast cell walls undergo a specialised treatment that favours and contributes to maintaining adsorption capacity.

## OENOLOGICAL APPLICATIONS

The mannan and glucan content provide **OENOCCELL® BIO** with a high adsorption power that contributes to the detoxification of juice and wine. The lipid compounds of **OENOCCELL® BIO** promote the stimulation and activity of fermentation and improve yeast viability.

- Preventive use: **OENOCCELL® BIO** ensures a regular and complete fermentation while limiting the risks of organoleptic deviations and avoiding a toxic medium for bacteria.
- Curative use: **OENOCCELL® BIO** favours the restart of sluggish or stuck fermentations.

## SCIENTIFIC RESULTS

Long chain fatty acids (C6, C8, C10) have been shown to be inhibitors of alcoholic fermentation (*Salmon et al., 1993*). Yeast cell walls have a high long chain fatty acid fixation power (*Lafon-Lafourcade et al., 1984*) and the ability to fix pesticide residues.

**OENOCCELL® BIO** has a favourable effect on malolactic fermentation through its detoxifying action in juice or wine.

## PHYSICAL CHARACTERISTICS

Aspect ..... powder      Color ..... beige



**LAFFORT**

*l'œnologie par nature*

## CHEMICAL & MICROBIOLOGICAL ANALYSIS

Dry extract (%)	≥ 94
Glucides (%)	> 40
Solubility (%)	< 10
Yeast (CFU/g)	< 100
Moulds (CFU/g)	< 10 <sup>3</sup>
Lactic acid bacteria (CFU/g)	< 10 <sup>3</sup>
Acetic acid bacteria (CFU/g)	< 10 <sup>3</sup>
Coliforms (CFU/g)	< 100

<i>E. coli</i> (/25 g)	none
<i>Staphylococcus</i> (/g)	none
<i>Salmonella</i> (/25 g)	none
Lead (ppm)	< 2
Arsenic (ppm)	< 3
Mercury (ppm)	< 1
Cadmium (ppm)	< 1

## PROTOCOL FOR USE

### DOSAGE

- **Preventive use (white, rosé, red):** 20 g/hL (200 ppm) in juice or must after the first quarter of fermentation (after the first 50 g/L of sugar). In red winemaking, incorporate beneath the cap.
- **Curative use (treatment of a stuck or sluggish fermentation):** 30 to 40 g/hL (300 to 400 ppm) for red wines, 20 g/hL (200 ppm) for white/rosé wines. Refer to our restart protocol.

UE regulation: Maximum legal dose: 40 g/hL (400 ppm).

### IMPLEMENTATION

Use an inert and clean container. Dissolve the total quantity of **OENOCELL® BIO** in 10 times its weight in water or juice/wine. Mix well then directly incorporate into the tank while mixing or during a pump-over to **homogenise**.

Do not use opened bags.

## STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 2 years.

## PACKAGING

1 kg bag. 10 kg box.

