

SUPERSTART™ KP

Yeast preparation additive to be used for the rehydration of ADY to ensure a clean end to fermentation.
Patent FR 2736651.

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.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

SUPERSTART™ KP is a yeast preparation additive to be used for the rehydration of ADY to ensure a clean end to fermentation along with optimum aromas and fermentation kinetics. **SUPERSTART™ KP:**

- Provides the essential building blocks for yeast membranes (mainly long chain fatty acids and ergosterols).
- Guarantees fluidity of the membrane, its alcohol tolerance, and the correct conformation of transporters for better assimilation of sugars and nutrients.
- Significantly reduces the production of VA and H₂S.

PHYSICAL CHARACTERISTICS

Aspect	powder	Apparent density (g/L)	600
Colour	beige		

CHEMICAL & MICROBIOLOGICAL ANALYSIS

Humidity (%)	< 7	Lead (ppm)	< 2
Total nitrogen (%)	< 11	Arsenic (ppm)	< 3
<i>E. coli</i> (I/g)	none	Mercury (ppm)	< 1
<i>Staphylococcus</i> (I/g)	none	Cadmium (ppm)	< 1
<i>Salmonella</i> (I/25 g)	none		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

To be added to yeast rehydration water.
Do not use directly in the tank (the elements provided by **SUPERSTART™ KP** would be absorbed by the indigenous flora or would be bound by certain components).

DOSAGE

20 - 30 g/hL (200 - 300 ppm) of must to be fermented, in the active dry yeast rehydration water.
SUPERSTART™ KP is recommended for the initial yeast inoculation and for the restart culture in the event of a stuck fermentation. (in this case, refer to our fermentation restart protocol).



IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART™ KP** needed for the fermentation tank in 20 times its weight in water at 37°C (98.6°F). Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

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: 3 years.

PACKAGING

10 kg bags.

