

# Autolyzed yeast FN301

FN301 is a yeast derivative nutrient which is produced using a special autolyzing process that contains amino acids, peptides, proteins, polysaccharides, nucleotides, yeast cell walls, vitamins and minerals. FN301 provide nutrition (growth factors and survival factors) for yeast growth, improve wine fermentation kinetics.



## Characteristics

- Rich in organic nitrogen and provide growth and survival factors.
- Promote cellular multiplication and growth.  
Minimize the risk of sluggish or stuck fermentations.
- Regulate and enhance alcoholic fermentation rate.
- Release polysaccharides and improve wine mouthfeel and quality.
- Prevent the undesirable compounds formation.

## Ingredients

Aspect	Powder
Color	Yellow
Odor	Typical smell of yeast extract
Total nitrogen	7.0-10%
Amino nitrogen	2.0-3.7%
Moisture	≤ 6.0%
Ashes	≤ 9.0 %
pH	4.5-6.5

## Dosage

20-40 g/hL (200-400 ppm).

## Package

20kg/bag

## Storage and shelf life

Store in a cool, dry and odorless environment.

Shelf life at the recommended storage temperature is 24 months.

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