

Inactive yeast FN405

Inactive yeast preparations are manufactured from thermal inactivation of *Saccharomyces cerevisiae*. It is 100% organic nutrient and was mainly used to improve alcoholic, malolactic fermentations and enhance the wine sensory characteristics.

Characteristics

- Provide nutrients (amino acids, vitamins, minerals and micronutrients) for yeasts multiplication and growth during alcoholic fermentations.
- Help yeast survival at the end of fermentation. Enhance alcoholic fermentation, avoid sluggish and stuck fermentations.
- Improve wine organoleptic characteristics; reduce the off-flavour of wine.
- Remove toxic compounds from must and wines.
- Release polysaccharides and increase volume and mouth-feel.

Ingredients

Aspect	Powder
Smell	Special smell
Color	Yellow and yellow-brown
Moisture	≤6%
Protein	≥40%
Fe	≥5 mg/100g
Zn	≥5 mg/100g
VB2	≥1 mg/100g
Ash	≤7%

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Dosage

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

Package

20 kg/bag

Storage and shelf life

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage conditions is 24 months.