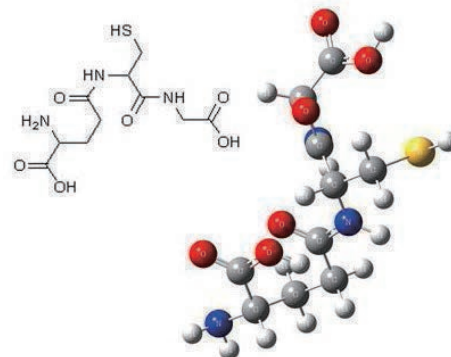


Glutathione-enriched inactive yeast FN401 GH

This accessory is a special inactive yeast preparation and naturally rich in glutathione.

Glutathione (GSH), a tripeptide consisting of glutamate, cysteine and glycine, is a natural antioxidant, inhibit the oxidation and browning, protect wine aroma.



GLUTATHIONE

Characteristics

- Release antioxidant peptides into the grape juice and wine.
- Inhibit the oxidation and browning of grape juice and wine.
- Protect aromatic compounds and significantly delay the aroma oxidation.
- Prolong the white and rose wines shelf life.
- Keep aroma freshness and color stability in white and rosé wines.
- Provide yeast nutrients for cell growth.
- Enhance yeast metabolism and promote yeast growth.
- Improve the sensory quality of wines.

Ingredients

Dosage

10-30 g/hL (100-300 ppm).

Package

20 kg/bag

Storage and shelf life

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage temperature is 18 months.

Type	I	II
Aspect	Powder	Powder
Color	Light yellow to yellow	Light yellow to yellow
Glutathione	≥2 %	≥4 %
Proteins	≥40 %	≥40 %
Moisture	≤6.0%	≤6.0%

Angel Yeast Co., Ltd.

168 Chengdong Avenue, Yichang, Hubei 443003, P.R.China

Tel:+86 717 6353619, 6369520

Email : ethanol@angelyeast.com

Website : en.angelyeast.com