

Glutathione-enriched nutrient FN502GH

CHARACTERISTICS

Yeast nutrient FN 502G/GH is an organic yeast derivative and naturally rich glutathione, free amino acids, minerals and trace elements that protects grape must and wine from oxidation, promotes cellular multiplication and optimizes wines' organoleptic qualities. Glutathione (GSH) is a tripeptide of L-glutamate, L-cysteine and glycine. It is a common component of yeast that has a protective effect against wine oxidation. Yeast nutrient FN 502 G/GH also provides a plenty of free amino acids that are natural source of nitrogen and aroma precursors

PROPERTIES

- Exert a protective effect on desirable aromas of wine
- Prevent the oxidation of phenolic compounds in wine
- Limit the formation of browning pigments
- Prolong the white and rose wines shelf life
- Reduce the doses of sulfur dioxide (SO₂)
- Provide nutrients for yeast growth and multiplication
- Increase yeasts resistance to difficult conditions
- Supply amino acids as precursors of aromatic compounds

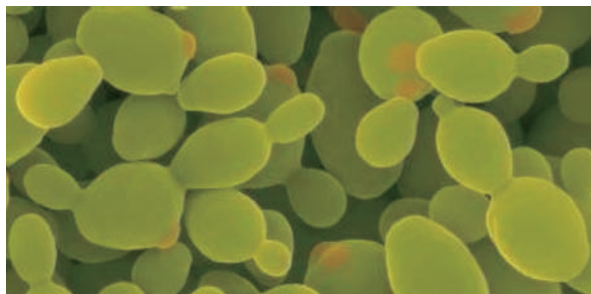
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	G	GH
Total nitrogen , %	≥9.0	≥8.0
Amino nitrogen , %	≥2.0	≥2.0
Total glutathione , %	≥5.0	≥10.0
Moisture , %	≤6.0	
Ash , %	≤15.0	
pH	4.5-6.5	

APPLICATION

Dissolve FN502 G/GH in 10 times its weight of water or must, add directly to grape juice or must and pump-over.

DOSAGE

15-30 g/hL (150-300 ppm).

PACKAGING AND STORAGE

20kg / bag

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage temperature is 18 months.

Opened package use rapidly.