



AROM—Guard

AROM—Guard is a specific product of yeast derivatives with high glutathione, cellulose and vitamins. Glutathione has a high potential antioxidation to preserve aroma and color of white and rose wine. This product provides nutrients to yeast growth, supports yeast in over-clarified juice and increases the fermentability of wine yeast.

CHARACTERISTIC

- ◆ Glutathione>3%;
- ◆ Prevents grape juice browning and protects wine color;
- ◆ Preserves wine aroma, prolongs white and rose wine shelf-life;
- ◆ Provides nutrients, growth factors and vitamins;
- ◆ Supports yeast in over-clarified juice;
- ◆ Absorbs medium chain fatty acids.

INSTRUCTIONS FOR USE

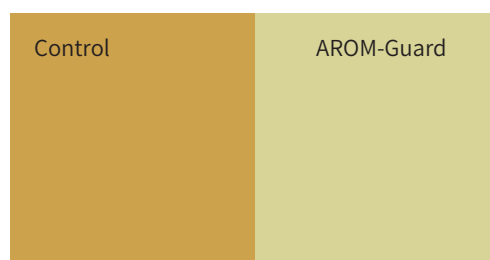
- ◆ Dosage: 20~50g/HL
- ◆ Dissolve the product in 10 times its weight of water or must, add to the fermentation container, and mix up.
- ◆ Adding-time: before fermentation to prevent browning; during fermentation to provide nutrients for yeast; at the end of fermentation to prolong wine shelf-life.

STORAGE

- ◆ Store in a cool, dry, odour-free place. Use up as soon as possible once open.
- ◆ Shelf life: 2 years
- ◆ Weight: 1kg/bag, 1kg*10/box

Highly clarified must has low survival factors and nutrients that makes it harder to keep yeast in suspension. AROM—Guard is a specific product of inactive yeast with high glutathione, cellulose and vitamins. Inactive yeast provides survival factors for the grape juice to help yeast growth. Inactive yeast and cellulose has large surface area that can suspend yeast during wine fermentation.

PROTECT WINE COLOR



OD420(browning degree)



OD420 indicates the degree of color browning, the higher test value of OD420, the more serious wine color browning.

Promotes over-clarified juice fermentation

