
BIOACTIV

A formulation of survival factors, to be used when fermentation slows down or becomes stuck.
Product in accordance with the oenological codex

SPECIFICATIONS

A specific formulation based on yeast cellular envelopes (yeast hulls), inert support elements (cellulose), and inert yeast for vinification, **BIOACTIV®** provides:

- A physical support effect for the yeasts,
- Detoxification of the must and the wine.

ŒNOLOGICAL APPLICATIONS

In the event of slow alcoholic fermentation, **BIOACTIV®** enables the grape must to be detoxified, provides survival factors for the yeasts and enables fermentation to be completed.

In the event of stuck fermentation, **BIOACTIV®** detoxifies the wine and prepares it for the new inoculation.

BIOACTIV® can be used in the vinification of highly clarified must and immediately provides support elements and survival factors, which are essential for membrane stress-resistance. **BIOACTIV®** does not provide assimilable nitrogen.

BIOACTIV® can be used on all types of must or wine; white, rosé or red.

SCIENTIFIC RESULTS

The inert elements permit a support effect for the yeast, essential in the case of highly clarified must. The yeast walls have a high fixation capacity for medium-chain fatty acids (C6, C8, C10) (*Lafon-Lafourcade et al.*, 1984), which act as fermentation inhibitors (*Salmon et al.*, 1993). Finally, inert yeasts provide survival factors (long chain fatty acids and sterols).

Importantly, **BIOACTIV®** also has a positive effect on malo-lactic fermentation.

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- In the event of a stuck fermentation, adjust the SO₂ (2 to 3 g/hL), rack off, then add the **BIOACTIV®** after this racking off. *In this case, we invite you to refer to our fermentation renewal protocol.*

DOSAGE

- In the event of slow fermentation (white, rosé, red) and low turbidity: 30 g/hL.
- In the event of treatment for a stuck fermentation: 60 g/hL for red, 30 g/hL for white/rosé or if used in conjunction with Granucel.
- European maximum legal dosage: 150 g/hL.



LAFFORT

L'œnologie par nature

IMPLEMENTATION

In order to allow for optimal expansion of the support elements, leave the product to aerate for 10 minutes before use. The product must be used within 1 hour of opening. Do not use opened bags. Use a clean, inert container. Dissolve the total quantity of **BIOACTIV®** to be added in 10 times its weight in must or wine. Mix well, then incorporate directly into the vat during a pump-over.

STORAGE

Store in original, unopened packaging and use within specified use by date.

Particular conditions: refer to the technical data sheet.

PACKAGING

1 kg vacuum packed bag. 10 kg box.

For optimal management of yeast nutrition during alcoholic fermentation, refer to the Technical Booklet « Good management of fermentation activators ».

A regular and complete alcoholic fermentation is an essential factor for a faster offset of malo-lactic fermentation.

