



Pinnacle™ FermiFresh

product information



Type:

100% inactivated yeast-based nutrient to preserve aroma and colour of white and rosé wines.

Characteristics:

- Pinnacle™ FermiFresh is an organic (ammonium salt-free) nutrient for white and rosé wines.
- Gradual release of amino acids, unsaturated fatty acids, sterols and other growth factors enable complete and safe fermentation.

Application:

- Wines fermented with Pinnacle™ FermiFresh, show a better resistance to oxidation during ageing, with fresher aromas, brighter colour and enhanced complexity.
- When used in white reductive winemaking conditions, Pinnacle™ FermiFresh preserves the original varietal aromas of Sauvignon Blanc, Riesling, Pinot Grigio and Chenin Blanc, thus enhances a fresher, varietal, aromatic bouquet.
- In rosé winemaking the antioxidant components of Pinnacle™ FermiFresh allow the optimal stabilisation of colour through the interaction of anthocyanins with polyphenols, thus inhibiting the browning effect.
- To optimise the preservative effect of Pinnacle™ FermiFresh it is recommended to complement yeast nutrition with ammonium salts.

Formulation:

Specific inactivated yeast naturally rich in sulphur amino acids (cysteine, methionine), in granulated form for easy handling and total solubility.

Instructions for use:

Pinnacle™ FermiFresh does not require any rehydration. Its granulated form allows a direct addition into the must.

Add Pinnacle™ FermiFresh prior to yeast inoculation.

Dosage:

25-40 g/hL

Maximum dosage allowed by EU: 40 g/hL.

Storage conditions:

Store the product in a fresh, dry, well ventilated room.

Shelf life:

Three years from date of manufacture.

Packaging:

1kg and 15kg bags

Scientific background:

High concentration in sulphur amino acids allow yeast to metabolise active compounds which protect aromas and colour of the wine. Specific amino acid metabolism has a detoxifying and antioxidant effect for yeast cells (restore redox potential). After cellular lysis of the yeast, active compounds are released and preserve the wine from oxidation.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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ANALYTICS	
Total Nitrogen	Max 10 %
Ammonia Nitrogen	Max 0.5 %
Moisture	Max 7 %
Pb	Max 2ppm
Hg	Max 1ppm
As	Max 3ppm
Cd	Max 1ppm
pH (Sol.10 %)	5.0 – 7.5 %
MICROBIOLOGICAL ANALYTICS	
Total Aerobic Count	Max 10 ⁴ CFU/g
Viable Yeast Count	Max 100 CFU/g
Mould	Max 1000 CFU/g
Lactic Bacteria	Max 1000 CFU/g
Acetic Bacteria	Max 1000 CFU/g
Salmonella	not detected in 25g
E.Coli	not detected in 1g
Staphylococci	not detected in 1g
Coliforms	Max 100 CFU/g

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