



Pinnacle FermiSafe

product information



Type:

Complex fermentation aid that secures fermentation through an organic nutrition contribution and detoxification.

Characteristics:

- Pinnacle FermiSafe provides physical support elements for the inoculated yeast to better disperse into the medium thus shortening fermentation lag-phase.
- Inactivated yeast contained in Pinnacle FermiSafe provides survival factors (sterols) and gradually releases amino acids during fermentation.
- Cellulose contained in Pinnacle FermiSafe also creates nucleation sites which avoid the toxicity effect of CO₂ accumulation in the bottom of fermenting vessels.
- By using Pinnacle FermiSafe you assure a complete, safe fermentation with enhanced aromatic complexity of your wine.

Application:

- Pinnacle FermiSafe is a detoxifying fermentation aid ideal to avoid sluggish/stuck fermentations.
- Yeast cell walls adsorb medium-chain fatty-acids and residual pesticides.

Formulation:

Selected wine yeast cell walls, specific inactivated yeast and polysaccharidic fibres of vegetal origin.

Instructions for use:

Rehydrate in water in the ratio of 1 to 10; wait 15-30 minutes then add to the must or wine to be treated.

Dosage:

25-40 g/hL at the beginning of fermentation.

Maximum dosage allowed by EU: 40 g/hL.

Storage conditions:

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

Shelf life:

Two years from date of manufacture.

Packaging:

1kg and 15kg bags.

Scientific background:

The inhibition of alcoholic fermentation is caused by substances produced by the actively fermenting yeast which, acting synergistically with ethanol, are toxic to the yeasts themselves. Among these are decanoic and octanoic acids. Their adsorption by yeast cell walls permits the prevention and treatment of fermentation stoppages. (Lafon-Lafourcade et al 1984).

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



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

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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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