

Fermentation Aid

MAURIFERM ACTIVATOR

product information

Mauriferm Activator

supplements essential ingredients for yeast fermentation, promoting strong yeast growth and reducing the chance of stuck and sluggish fermentations. Mauriferm Activator also has a positive impact on the wine's sensory profile by minimising off-aromas and flavours and by enhancing the wine's texture and mouthfeel.

Mauriferm Activator improves fermentation by removing toxic fatty acids

The inactive yeast cell walls in Mauriferm Activator adsorb toxic medium-length chain saturated fatty acids. These toxic fatty acids can accumulate during fermentation, inhibiting sugar transport into the yeast cell and resulting in a slow or stuck fermentation.

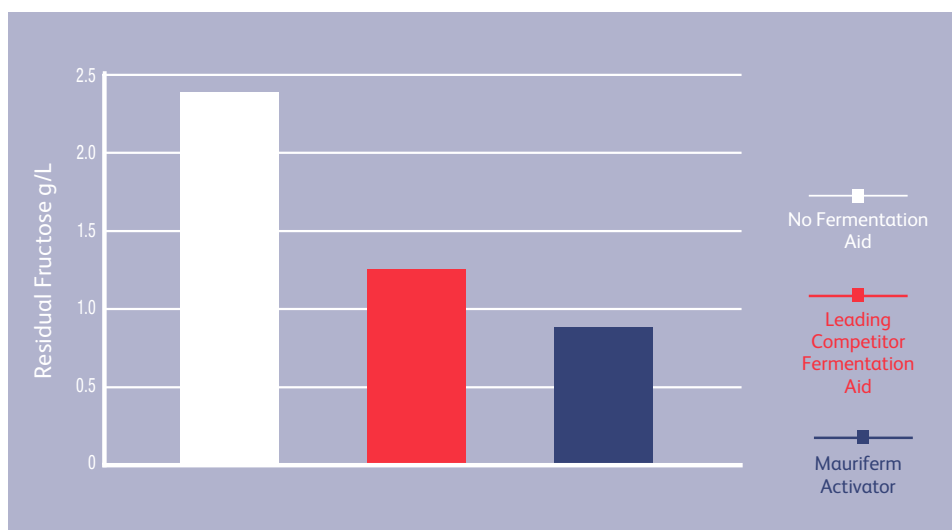
Mauriferm Activator provides sterols and unsaturated fatty acids

The inactivated yeast cell walls release sterols and unsaturated fatty acids that act as oxygen substitutes in an anaerobic environment. This promotes cell wall growth and durability, resulting in a more reliable and consistent fermentation.

Mauriferm Activator enhances the sensory profile of the wine

Mauriferm Activator supplements essential vitamins and trace minerals ensuring the yeast remain viable and healthy during the course of fermentation. This ensures that the yeast are not producing off-aromas or flavours. The increased polysaccharide levels in Mauriferm Activator can also have a positive effect on the texture and mouthfeel of the wine.

Dosage: Add 30 g/HL direct to the juice/must at the beginning of fermentation.



Trials undertaken with UOA MaxiThiol in a nutrient deficient Chardonnay juice at pH 3.37 and an initial sugar concentration of 240 g/L (glucose/fructose). Fermentation temperature 15°C. Results shown at day 21 at which time glucose was 0.0 g/L. Same ratios were noted with three other wine yeasts. Results may vary for different juices/must.