Trials undertaken with strain Maurivin B in a nutrient deficient grape juice medium at pH 3.5 with an initial sugar concentration of 220 g/L (glucose/fructose). Mauriferm Gold added at Day 6. Results may vary for different juice/must.

### MAURIFERM GOLD

**product information**

**Mauriferm Gold**

is designed for improving fermentation and reducing the risk of stuck and sluggish fermentations. This unique fermentation aid contains inactive yeast extract and cell walls, di-ammonium phosphate, vitamins and trace elements. Mauriferm Gold was developed by AB Mauri’s Global Technology Group in Sydney, Australia.

Mauriferm Gold improves fermentation by removing toxic fatty acids

The inactive yeast cell walls in Mauriferm Gold 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 Gold improves fermentation by providing nutrients for yeast cell division and health**

The yeast cell walls in Mauriferm Gold also provide a source of sterols and other components essential for yeast cell division while the yeast extract and additional vitamins improve yeast cell health and vitality.

**Mauriferm Gold improves fermentation with the provision of nitrogen**

Yeast assimilable nitrogen (YAN) is essential for protein synthesis and sugar transportation. Nitrogen deficiency can also result in the production of undesirable compounds such as hydrogen sulphide. The YAN content of Mauriferm Gold is 20 mg N/L.

**Mauriferm Gold improves fermentation with the supplementation of vitamins and trace elements**

Vitamins and trace elements from the yeast extract are essential for protein synthesis, sugar metabolism, enzyme activity and cell wall synthesis.

**Dosage:** Add 30 g/HL direct to the fermentation vessel when 1/3 of fermentation is complete.