

Product Description

A natural product which supports the propagation and fermenting capacity of the yeast. Hefacell[®] assures a quick onset of fermentation along with high alcohol yield. The most important characteristics of this product are its high adsorption power with regard to fermentation-inhibiting substances, for instance fatty acids, residues from spraying agents, etc. Permitted according to laws and regulations presently valid. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Support of yeast activity, thus improved fermenting power.

Product and Effect

Hefacell[®] is a pulverized preparation of yeast cell walls and is suitable for the requirements of winemaking. It is freely flowing, of a fine, granulate - like structure, of light yellow to brownish yellow appearance and has an intensive, typical smell. Its measurable effect consists in making wines with a higher yield of alcohol along with residual sugar fermentation to a very large extent. This fact also applies to musts with high density (e.g. Auslese, Eiswein, etc. = Germany quality distinctions).

Application

Due to the high adsorptive power of Hefacell[®], a dosage of 10-20 g/100 L must is sufficient and recommendable. 40 g/100 L is the legally admitted maximum quantity. Before addition to the must/grape juice, mix Hefacell[®] with some water. After addition to the vessel, stir thoroughly until even distribution is reached. Dosage is effected prior to the addition of the respective dry selected yeast.

Storage

Store in a cool and dry place. Reseal opened packages tightly.