

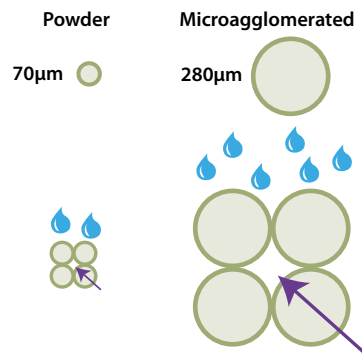
GO-FERM™ STEROL FLASH

Speed up your rehydration yeast

DESCRIPTION

GO-FERM™ STEROL FLASH is the new natural yeast protector, based on a unique yeast autolysate with a high concentration and bioavailability of ergosterol, and developed thanks to an innovative specific process leading to a micro agglomerated form.

- Larger (4X) particle size (low dusting powder).
- Improved watability (larger space between particles and greater surface area).
- Faster and easier suspension.



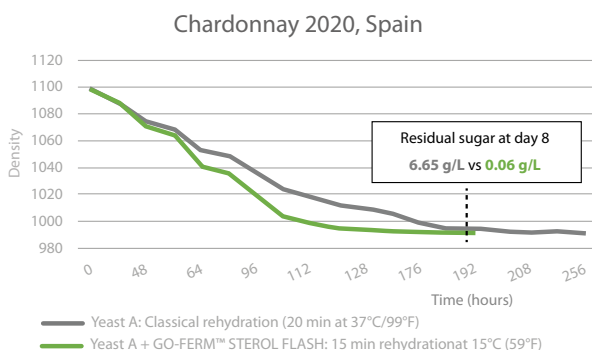
The above properties of, GO-FERM™ STEROL FLASH allows faster and more efficient wine yeast integration during yeast rehydration (**15 mins – water rehydration temperature above 15°C**).

BENEFITS & RESULTS

GO-FERM™ STEROL FLASH enhances fermentation security in difficult winemaking conditions:

- white and rosé must with high clarification (low NTU) and / or a low temperature of alcoholic fermentation (optimization of yeast activity during fermentation);
- red must with a high potential alcoholic degree (improvement of wine yeast osmotic and ethanol tolerance).

GO-FERM™ STEROL FLASH also improves yeast aroma precursors assimilation, allowing a better aromatic compounds release.

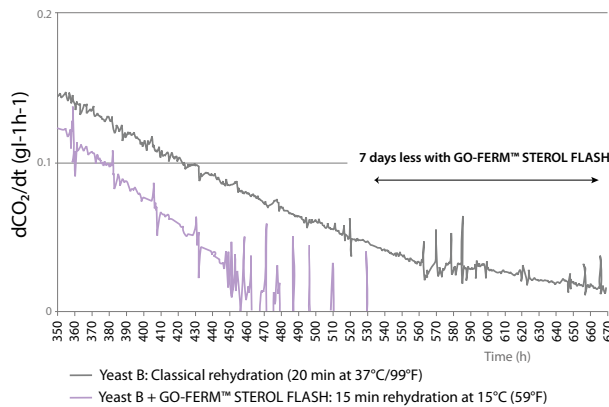


Chardonnay (Lallemand Experimental winery, Spain)

Highly clarified must (15 NTU) with a high potential alcohol (14.6% v/v) and 15°C at yeast inoculation.

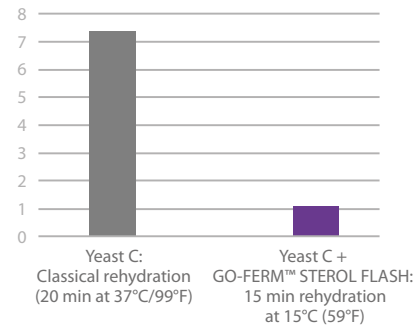


Syrah rosé 2020 (France)



Syrah rosé (INRAE Pech Rouge, France) - Highly clarified must (30 NTU) with a high potential alcohol (14% v/v), low temperature at yeast inoculation (15°C) and no oxygen during fermentation.

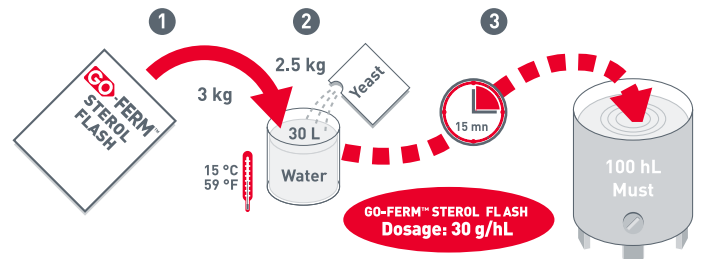
Residual sugar (g/L)
Merlot, South of France



Merlot South of France – Sugar 230 g/L,
138 mg/L of YAN, 24°C during
alcoholic fermentation

INSTRUCTIONS FOR OENOLOGICAL USE

1. Suspend GO-FERM™ STEROL FLASH to the rehydration tap water (ambient temperature, above 15°C).
2. Pour your selected wine yeast, stir gently and wait for 15 minutes.
3. Add to the tank and homogenize.



PACKAGING AND STORAGE

- 10 kg box (4 x 2.5 kg sealed foil bags).
- Store in a dry environment below 25°C (77°F). Avoid moisture and high temperature exposure.
- GO-FERM™ STEROL FLASH maintains its effectiveness for at least 4 years.



Patent Pending 21008-040-01

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022



In compliance with UE organic wine regulations, with OIV codex, Non GMO, vegan friendly



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

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