

## HIGHLY ADSORBENT YEAST HULLS

EXTRAFERM® adsorbs and eliminates many toxic and undesirable compounds present in must and/or wine.

EXTRAFERM promotes smooth alcoholic and malolactic fermentation by eliminating medium chain fatty acids, which are known to inhibit yeast and lactic acid bacteria. EXTRAFERM can also bind and eliminate over 50% of undesirable molecules such as ochratoxin A (OTA), unpleasant aroma molecules such as anisoles (TCA, TeCA, TBA, and PCA), and dibutyl phthalate.

### PROPERTIES

- Improves fermentation conditions by eliminating fatty acids, which are toxic to yeast and bacteria.
- Improves the yeast's alcohol tolerance and viability.
- Improves the wine's analytical properties.
- Restores the wine's organoleptic profile.

EXTRAFERM yeast hulls easily forms a sediment, which enables fast and efficient racking after EXTRAFERM has been added.

### COMPOSITION

- 100% yeast hulls.

### DOSAGE AND INSTRUCTIONS FOR USE

- Re-suspend EXTRAFERM by mixing it with 10 times its weight in water.
  - Homogenize the treated must/wine with a pumpover.
- EU Regulation 606/2009 sets an upper usage limit of 40 g/hl. For other countries, please refer to current legislation.

#### Preventative treatment for must fermentation

- Dosage: 20 g/hl.
- Add EXTRAFERM before inoculation.
- Inoculate with a selected yeast strain.

#### For sluggish fermentation

- Dosage: 30-40 g/hl.
- Blend EXTRAFERM into the wine.

#### For stuck fermentation

- Dosage: 40 g/hl.
- Blend EXTRAFERM into the wine to promote favorable fermentation conditions.
- Inoculate the wine with Fermivin® CHAMPION yeast (ex. Fermichamp). This fructophilic yeast is suitable for restarting alcoholic fermentations in tough conditions.

A detailed protocol is available on our website and from our distributors.

For wine contaminated with ochratoxin A, anisoles, or dibutyl phthalate

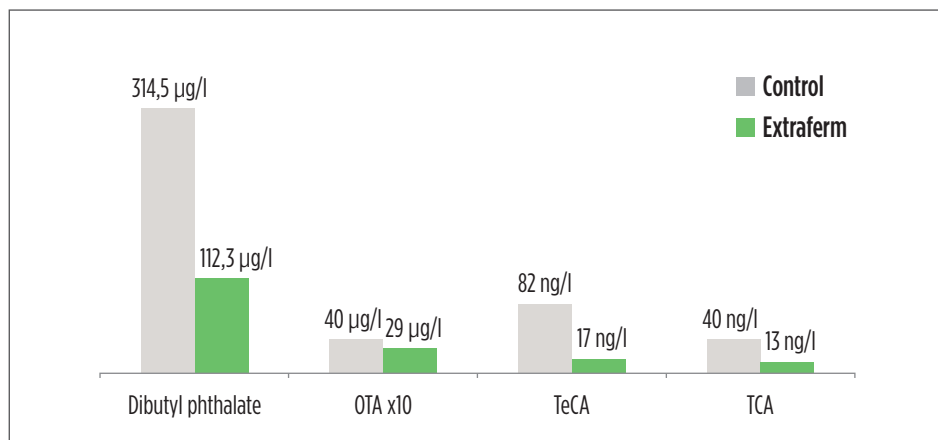
- Dosage: 20-30 g/hl.
- Blend in EXTRAFERM using a closed-circuit pump to avoid oxidizing the wine.
- Taste and analyze the wine after decanting EXTRAFERM.
- Rack the wine.

For best results, repeat the treatment twice in succession.

### PACKAGING AND STORAGE

EXTRAFERM yeast hulls are packaged in the following packaging :

- 1kg multi-layer, laminated, airtight bags.
- 10kg individual aluminum bags packed in a box.
- The packaging has been rigorously selected to avoid contaminating the product during transportation and storage before use.
- Store EXTRAFERM in a cool, dry place.



Detoxification ability of Extraferm yeast hulls used at a rate of 2 x 20 g/hl.

Our product formulations are based on selected yeast fractions. The drying technology applied produces micro granules that will not lump. Only a few seconds are required to disperse our products into a liquid. This characteristic allows ease of use, time saving and homogeneous blending.

The exclusive production process developed for Oenobrandts guarantee yeast hulls HALO (High Adsorption Low Odor) odorless and high adsorption.

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