

NUTRIENT



Aroma Protect®

Aroma Protect® is a preparation of inactivated yeasts naturally rich in glutathione and glutathione precursors, destined to aromatic protection of white, rosé and red wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in glutathione.
- ◆ **Enological benefits:** Glutathione (GSH) is a sulfurous tripeptide that is naturally found in cells. It has a strong reducing capacity, giving it an important role in the **fight against oxidation**.

Aroma Protect® is rich in reducing compounds and adds **GSH precursors** to the must. These are then used by the yeast during the alcoholic fermentation to synthesise and accumulate GSH, which is then released through autolysis when the wine is **aged on the lees**.

It also contains GSH, which is directly available for effective control of the oxidative mechanisms in wines. By significantly slowing down oxidative phenomena, Aroma Protect® **preserves wines' aromas and freshness**.



DIRECTIONS FOR USE

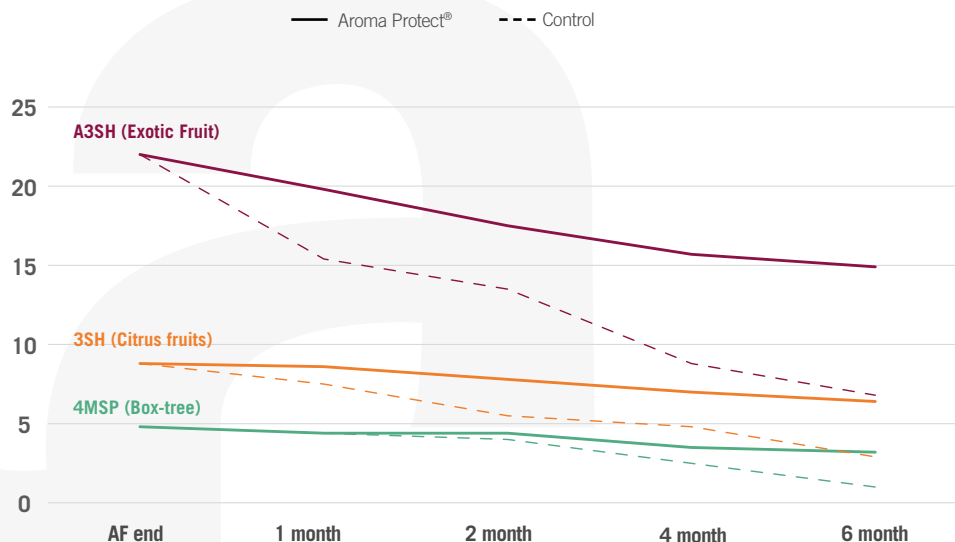
- ◆ Dissolve the product in 10 times its weight in water. Good management of the nitrogen nutrition of yeasts is essential to get the best effectiveness of Aroma Protect®.
- ◆ **Dosage:**
Protection against oxidation: 30 g/hL in end of AF (density $\approx 1,010$) ; For wines to be bottled quickly after fermentation (within 3 months), 15 g/hL will be added to modulate the reductive effect.



TRIAL RESULTS

1. IMPACT OF AROMA PROTECT® ON THIOL AROMATIC PROFILE DURING MATURATION

Sauvignon, 2010 • use at 30 g/hL in the end of AF ($d \approx 1,010$)





SPECIFICATIONS

PHYSICAL

- **Appearance & color:** Beige powder
- **Solubility:** < 40 %

MICROBIOLOGICAL

- **Revivable yeasts:** $\leq 10^2$ UFC/g
- **Mould:** < 10^3 UFC/g
- **Lactic bacteria:** < 10^3 UFC/g
- **Acetic bacteria:** < 10^3 UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10^2 UFC/g

COMPOSITION

- **Total nitrogen (N):** < 10 %
- **Ammonium nitrogen (N):** < 0,5 %
- **Organic nitrogen (N):** < 10 %
- **Amino acids (N):** < 1,9 %
- **Humidity:** < 7 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 5 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/09-06-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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