

# OptiFlore® 0



OptiFlore® 0 is a complex nutrient formulated with yeast autolysates and inactivated yeasts, rich in organic nitrogen (amino acids, peptides), vitamins and mineral elements.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Yeasts autolysates and inactivated yeasts.
- ◆ **Enological benefits:** OptiFlore® 0 promotes the development of the selected flora and the successful progress of fermentation by providing **complete nutrition** and **detoxifying** the environment.

The excess of ammoniacal nitrogen at an early stage of the fermentation often leads to a uncontrolled yeasts growth and a very quick start of the fermentation. This yeasts overpopulation in the must quickly causes an induced nutrient deficiency. The risk of **sluggish or stuck fermentation** is then strongly increased. In this case, we can observe the appearance of **undesirable compounds** such as sulfur compounds. As well, a fall in the concentration of aromatic compounds is often observed. The use of OptiFlore® 0 avoids this type of situation, by insuring a **complete and regular alcoholic fermentation**.

OptiFlore® 0 triple effect:

- ◆ **Maintain of an optimal physiological state:** beside a better equilibrium between ammoniacal nitrogen and organic nitrogen, OptiFlore® 0 adds on amino acids (gradually absorbed by yeasts) as well as vitamins and minerals.
- ◆ **Detoxification of the medium:** the inactivated yeasts contained in OptiFlore® 0 help to detoxify the medium and increase the cellular viability of yeasts and lactic bacteria, by adsorbing inhibitors compounds (medium chain fatty acids, residual phytosanitary compounds).
- ◆ **Provide essential micro nutrients for bacteria:** OptiFlore® 0 brings fundamental amino acids for the development of lactic bacteria. Beyond its positive effect on alcoholic fermentation, OptiFlore® 0 promotes a quick start of malolactic fermentation.



## DIRECTIONS FOR USE

- ◆ Add OptiFlore® 0 progressively in 10 times its weight in water or must, while continually mixing. Incorporate to the tank and homogenise with a pump over. The addition of OptiFlore® 0 can be done during the first two thirds of the alcoholic fermentation, alone or combined with a supply of ammoniacal nitrogen (to be determined according to the level of assimilable nitrogen deficiency of the must).
- ◆ **Dosage:** 20 to 40 g/hL, according to YAN (Yeasts Available Nitrogen) deficiency of the must. 10 g/hL d'OptiFlore® 0 brings around 5 mg/L of assimilable nitrogen (in  $\alpha$ -amino-acids form) that corresponds in terms of fermentation efficiency at 20 mg/L in mineral form. Use during the alcoholic fermentation (only allowed in EU on grapes and fermenting musts).



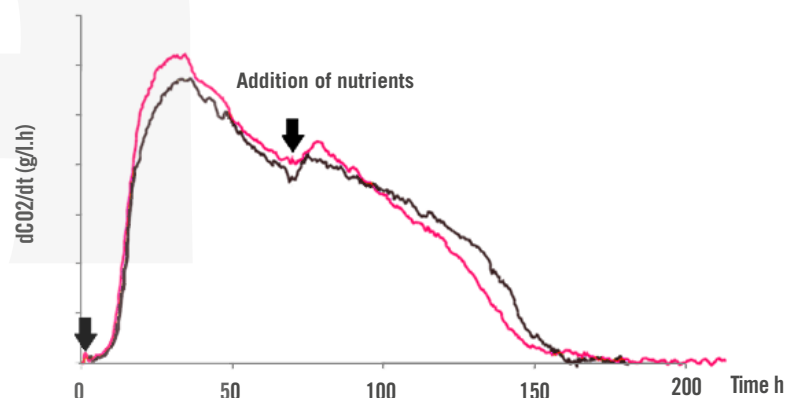
## TRIAL RESULTS

### 1. IMPACT OF OPTIFLORE® 0 ON FERMENTATION KINETICS

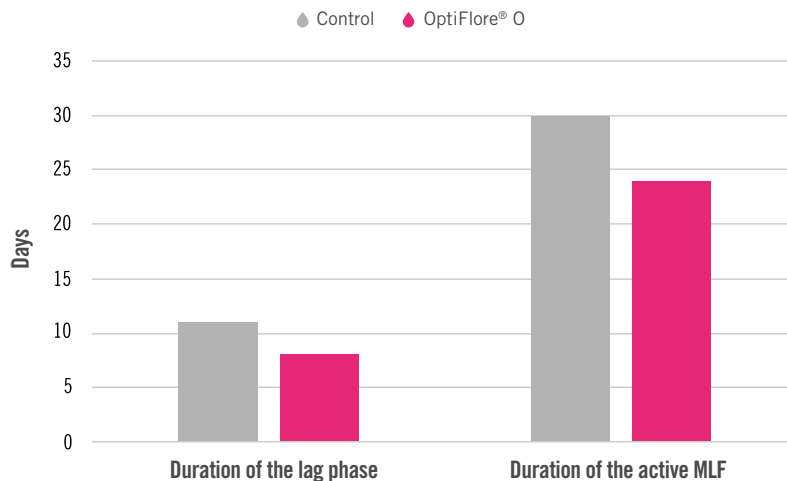
Chardonnay

- ◆ Organic nitrogen (10 g/hL inactivated yeasts = 5 mgN/L)
- ◆ Ammoniacal nitrogen (10 g/hL DAP = 20 mgN/L)

In fermentation yield, organic nitrogen contained in OptiFlore® 0 is 4 times more efficient than mineral nitrogen.



## 2. MLF OPTIMISATION



OptiFlore® O promotes the development of lactic bacteria and the successful progress of the malolactic fermentation.



## SPECIFICATIONS

### PHYSICAL

- **Appearance and colour:** Beige powder
- **Solubility:** < 80 %

### 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):** < 11,8 %
- **Ammonium nitrogen (N):** < 0,5 %
- **Organic nitrogen (N):** < 11,8 %
- **Amino acids (N):** between 1,71 and 3,33%
- **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/07-07-2021. 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).

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AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • [WWW.LAMOTHE-ABIET.COM](http://WWW.LAMOTHE-ABIET.COM)