



NUTRICELL®

Complex nutrient for yeast nutrition during alcoholic fermentation



Activation of
alcoholic
fermentation

Add when yeasting
or during alcoholic
fermentation

Organic & mineral
nutrition



OENOLOGICAL GOALS

- Ammonium salts & inactivated dry yeast, important sources of assimilable nitrogen for yeast
- Release of vitamins and trace elements necessary for proper yeast and lipid metabolism, optimising yeast performance
- Detoxifying effect on cell walls to improve the end of AF in case of yeast stress
- Contains thiamine, which promotes cell multiplication
- Cellulose acts as a supporting element and limits inhibition due to carbon dioxide by promoting degassing



DOSAGE

Recommended dose: 20 to 60 g/hL

Maximum legal dose according to current European regulations: 60 g/hL



PACKAGING



**1 KG
10 KG**



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.
Do not allow to freeze.
Once opened, use up rapidly.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.



INSTRUCTIONS FOR USE

Disperse **NUTRICELL®** in 10 times its weight in water or must (1kg per 10L).

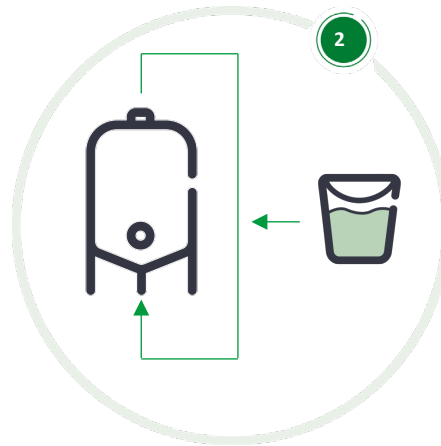


Pre-dilution and homogenisation



Homogenise well!
Add to must when yeasting

Incorporation



Add to the yeast tank just before
inoculation or after 1/3 of AF

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.