
BI-ACTIV®

Alcoholic fermentation booster to be used in the case of sluggish or stuck fermentations.
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology.
 In accordance with the regulation (EC) n° 606/2009.*

SPECIFICATIONS

A specific formulation based on yeast cellular envelopes (yeast hulls), inert support elements (cellulose), and inactivated yeast for vinification, **BI-ACTIV®** provides:

- A physical support effect for the yeasts.
- Detoxification of the must and the wine.

œNOLOGICAL APPLICATIONS

In the event of slow alcoholic fermentation, **BI-ACTIV®** enables the grape must to be detoxified, provides survival factors for the yeasts and enables fermentation to be completed.

In the event of stuck fermentation, **BI-ACTIV®** detoxifies the wine and prepares it for the new inoculation.

BI-ACTIV® can be used in the vinification of highly clarified must and immediately provides support elements and survival factors, which are essential for membrane stress-resistance.

BI-ACTIV® does not provide assimilable nitrogen.

BI-ACTIV® can be used on all types of must or wine, white, rosé or red.

SCIENTIFIC RESULTS

The inert elements allow a support effect for the yeast, essential in the case of highly clarified must. The yeast walls have a high adsorption capacity for medium-chain fatty acids (C6, C8, C10) (Lafon-Lafourcade *et al.*, 1984), which act as fermentation inhibitors (Salmon *et al.*, 1993). Finally, inactivated yeasts provide survival factors (long chain fatty acids and sterols).

BI-ACTIV® also has a positive effect on malo-lactic fermentation.

PHYSICAL CHARACTERISTICS

Aspect	powder	Apparent density (tight packed)	≈ 500 g/L
Color	white		

CHEMICAL ANALYSIS

Total nitrogen	≈ 1 %	Cadmium	< 1 ppm
Proteins	≈ 6 %	<i>Clostridium</i> spores/g	< 10
Carbohydrates	≈ 85 %	<i>Salmonella</i> /25g	none
Minerals	< 2 %	<i>E. coli</i> /g	none
Arsenic.....	<2,5 ppm	<i>Staphylococcus aureus</i> /g	none
Lead	< 6,5 ppm	<i>Pseudomonas aeruginosa</i> /g	none
Mercury.....	< 1 ppm		

PROTOCOL FOR USE

ENOLOGICAL CONDITIONS

- In the event of a stuck fermentation, adjust the SO₂ (20 to 30 ppm), rack and then add the **BI-ACTIV**[®]. *Please refer to our restarting stuck fermentations protocol.*

DOSAGE

- In the event of slow fermentation (white, rosé, red) and low turbidity: 30 g/hL (300 ppm).
- In the event of treatment for a stuck fermentation: 60 g/hL (600 ppm) for red, 30 g/hL (300 ppm) for white/rosé or if used in conjunction with **TURBICEL**.
Maximum legal dose (EU): 303 g/hL.

IMPLEMENTATION

In order to allow for optimal expansion of the support elements, leave the product to aerate for 10 minutes before use. The product must be used within 1 hour of opening. Do not use opened bags. Use a clean, inert container. Dissolve the total quantity of **BI-ACTIV**[®] to be added in 10 times its weight in must or wine. Mix well, then incorporate directly into the tank during a pump-over.

STORAGE

- Store in original packaging at room temperature in a dry and odourless room.
- Optimal date of use : 3 years after packing date.

PACKAGING

1 kg bag. 10 kg box.



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