



# NUTRIFLOW™

Liquid preparation of organic nutrient based on yeast autolysate, for alcoholic fermentation.  
*Suitable for the production of products intended for direct human consumption, within the framework of regulated oenological use. Complies with Regulation (EU) 2019/934.*

NUTRIENT  
Nutrition 100% from yeast origin

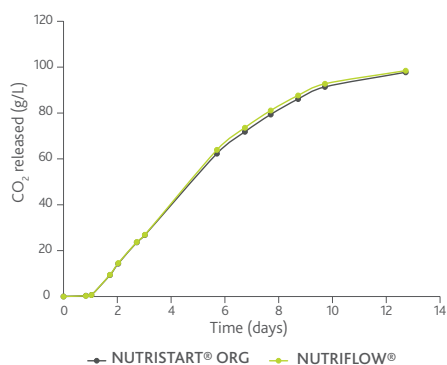
## SPECIFICATIONS & OENOLOGICAL APPLICATIONS

**NUTRIFLOW™** is a complete nutrient, 100% yeast-derived, rich in amino acids, vitamins, minerals, and trace elements that promote cellular multiplication.

- An ideal tool for process automation thanks to its liquid formulation, which offers greater ease of use and reduces dosing errors.
- Easy to integrate into the automated processes of large wineries (available in both small and large packaging formats).
- 100 mL/hL of **NUTRIFLOW™** provides the equivalent of 30 mg/L of assimilable nitrogen.

## EXPERIMENTAL RESULTS

**NUTRIFLOW™** is just as effective as **NUTRISTART™ ORG**, both in terms of fermentation kinetics and physicochemical parameters.



### Fermentation kinetics

*Fermentation of a Sauvignon Blanc with ZYMAFLORE™ X5.  
 100% organic nitrogen nutrition (45 mg N/L) with either  
**NUTRISTART™ ORG** or **NUTRIFLOW™**, added at one-third of the  
 alcoholic fermentation.*

	Sugars (g/L)	TA (g/L tartaric acid)	pH	VA (g/L acetic acid)	L-malic acid (g/L)	Alc. (% vol)	AF duration (days)
<b>NUTRISTART™ ORG</b>	< 2 g/L	5.58	3.23	0.36	3.48	11.57	13
<b>NUTRIFLOW™</b>	< 2 g/L	7.10	3.20	0.38	3.43	11.61	13



**LAFFORT**  
*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

Aspect .....	liquid	Density (g/mL) .....	$\approx 1.12 \pm 0.02$
Colour .....	beige		

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

SO <sub>2</sub> (g/L) .....	2.5 ± 0.3	<i>E. coli</i> (/g) .....	none
<u>Analysis on dry product:</u>		<i>Staphylococcus</i> (/g) .....	none
Nitrogen (%) .....	< 12	Coliforms (UFC/g) .....	< 10 <sup>2</sup>
Viable yeast (CFU/g) .....	< 10 <sup>2</sup>	Lead (ppm) .....	< 2
Molds (CFU/g) .....	< 10 <sup>3</sup>	Mercury (ppm) .....	< 1
Lactic acid bacteria (CFU/g) .....	< 10 <sup>3</sup>	Arsenic (ppm) .....	< 3
Acetic bacteria (CFU/g) .....	< 10 <sup>3</sup>	Cadmium (ppm) .....	< 1
<i>Salmonella</i> (/25 g) .....	none		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

NUTRIFLOW™ can be added at the beginning of fermentation to correct a nitrogen deficiency in the must, as well as after the first third of fermentation.

### DOSAGE

- Between 50 and 250 mL/hL

### IMPLEMENTATION

Mix thoroughly before use. Add directly to the must or the fermenting tank.

## STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging, at a moderate temperature, in a dry, odour-free area.
- Optimal date of use: 1 year

## PACKAGING

- 22.6 kg jerrycan
- 339 kg and 1130 kg IBC

