

BIOAROM

Yeast bioproduct for aroma protection and preservation in white and rosé wines.

CHARACTERISTICS

Bioarom is the result of extensive research on wine aromas and their protection during lees aging (Lavigne et al, 2000). Yeast plays an important role in the biosynthesis and release of anti-oxidant compounds. Bioarom allows yeast to assimilate glutathione precursors (cystein, N-acetyl cystein) during alcoholic fermentation. The result is to improve a wine's natural resistance to oxidation and to protect its aromas and flavors.

RECOMMENDED DOSAGE

300 PPM

30 g/hL

2.4 lb/1000 gal

DIRECTIONS FOR USE

Mix Bioarom in 5 times its weight in water. Add to the juice during the last third of alcoholic fermentation.

PACKAGING AND STORAGE

Bioarom is available in a 1 kg package. Store in original packaging in a dry odorless environment. Unopened, Bioarom has a dated expiration date. Use soon after opening the package.

This information is herein true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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