

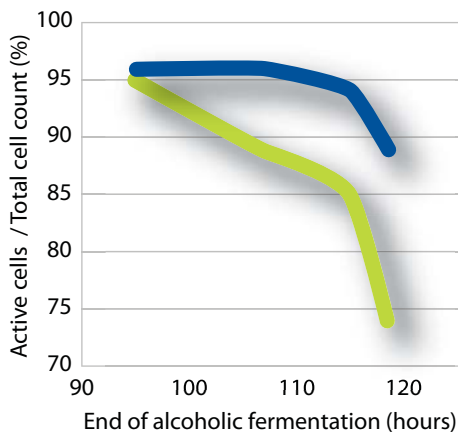


FERMENTATION PROTECTION
FORTIFERM™ was developed for the yeast rehydration step to improve the **STRENGTH, HEALTH and ENDURANCE** of your yeast.

Why you should use FORTIFERM™

STRENGTH

FORTIFERM™ uses **polyunsaturated fatty acids** and **specific sterols** to strengthen yeast membranes and protect them from alcohol, temperature and osmotic shock, as well as other stress factors.



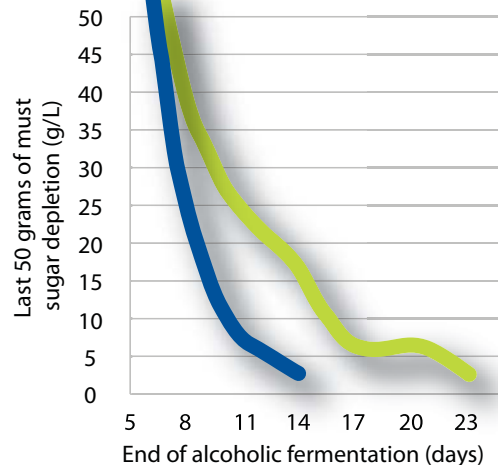
Yeast population survival at the end of fermentation
 (INRA - LALLEMAND, 2005)

HEALTH

FORTIFERM™ incorporates **vitamins** and **minerals** to supplement naturally occurring levels that might otherwise be insufficient in the must, to ensure healthy yeast.

ENDURANCE

FORTIFERM™ helps your chosen yeast strain remain strong to the end. The potential for stuck fermentation is reduced together with the potential for off-characters such as high VA and sulfides.



Yeast fermentation activity in the final part of fermentation (Sangiovese, Italy), Potential alcohol = 14.5°, YAN = 130 mg/L, Temperature = 24°C

When you should use FORTIFERM™

Optimal fermentation conditions include must with sufficient levels of sterols and fatty acids (needed for strong membrane walls) and micronutrients (vitamins and minerals) for yeast health and endurance. When the must that is over clarified, over sulfited or derived from overripe or botrytised grapes, conditions can pose particular challenges to the winemaker.

FORTIFERM™

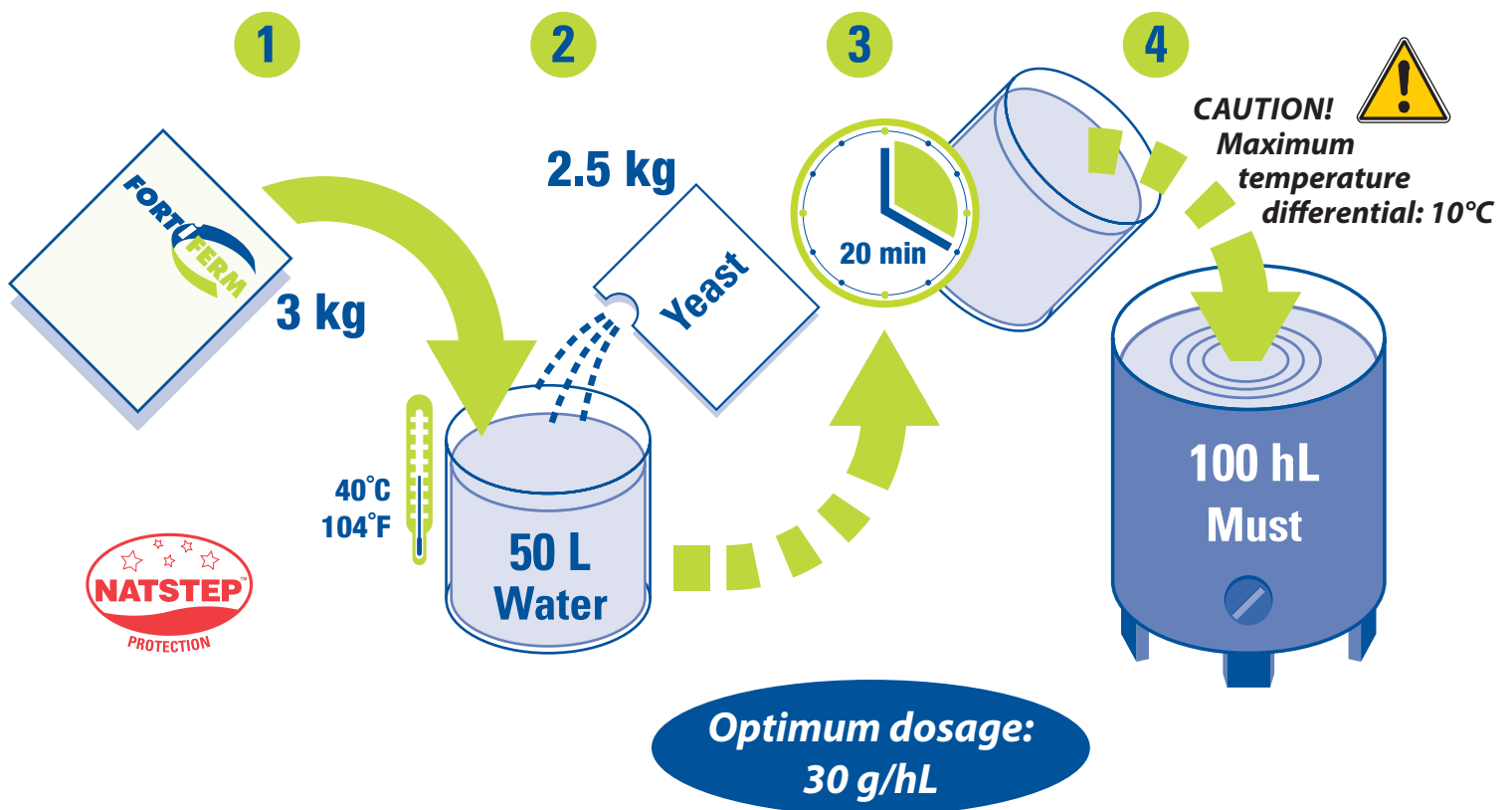
1. Means cleaner and faster fermentation, from beginning to end.
2. Reduces the risk of sluggish or stuck fermentations.
3. Decreases the risk of problems with volatile acidity and off-flavor compounds such as H₂S.
4. Is easy to use. Just add directly to the yeast rehydration water.
5. Is an effective and natural way to improve the **STRENGTH, HEALTH and ENDURANCE** of your yeast, thanks to the **NATSTEP™** process (patent pending).





How you should use FORTIFERM™

Add FORTIFERM™ to the rehydration water of active dry wine yeast.
Developed to be effective with all wine yeast strains.



PRODUCED BY:



www.lallemantwine.us

DISTRIBUTED BY:



Serving North America from 2 locations:

- In U.S.A.: 2220 Pine View Way, Petaluma, CA 94955 U.S.A. • Tel. 707 765-6666
- In CANADA: 950 Brock Road South, Unit 1, Pickering, ON L1W 2A1 Canada • Tel. 905 839-9463