

FERMAID



Fermaid K™ is a blended complex yeast nutrient that supplies essential yeast nutrition to wine must. Fermaid K addresses multiple challenges and stresses that face yeast in wine fermentation by supplementing key constituents lacking in most musts. This proprietary blend has become a standard tool for helping to ensure successful ferments and reduce the production of hydrogen sulfide (H₂S).

FERMAID K CONTAINS:

**Magnesium Sulfate • Calcium Pantothenate
Inactive Yeast • Thiamine • Folic Acid • Niacin • Di-Ammonium Phosphate**

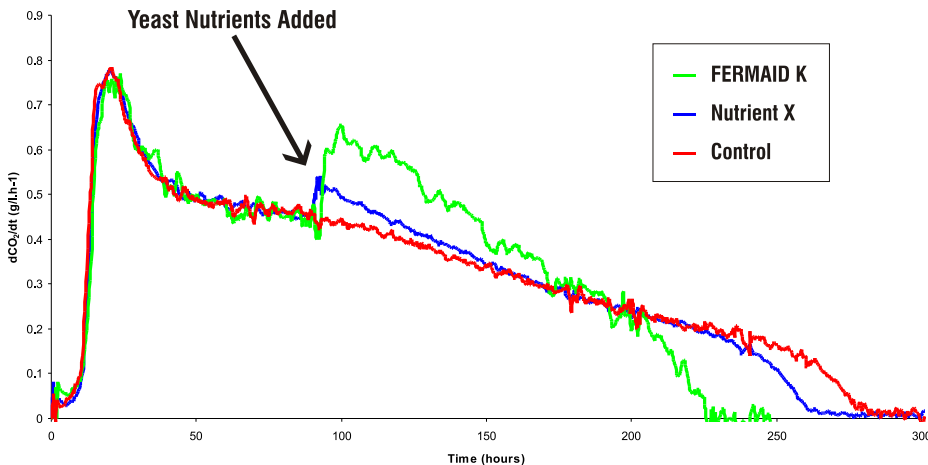
WHAT ARE THE INGREDIENTS IN YOUR YEAST NUTRIENT?

Fermentative Kinetics with 30g/hL of Yeast Nutrients Added

@1/3 Alcoholic Fermentation

Lalvin Bourgo Blanc CY-3079™

24°C/75°C; 25g/hL



HIGH EFFICIENCY

In trials using the popular CY-3079 yeast, Fermaid K outperformed the control **AND** the competitive brand!

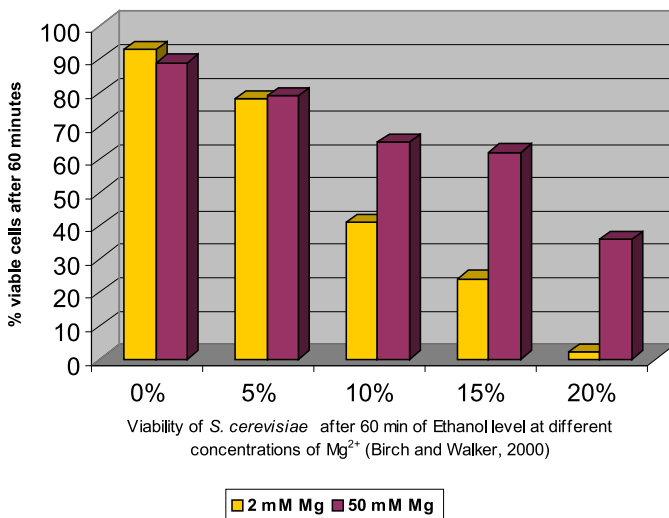
COST EFFECTIVE

Fermaid K yields better results at a lower dosage rate.

Compare Fermaid K at 2 lb/1000 gal to the competitive brand at 3-6 lb/1000 gal!

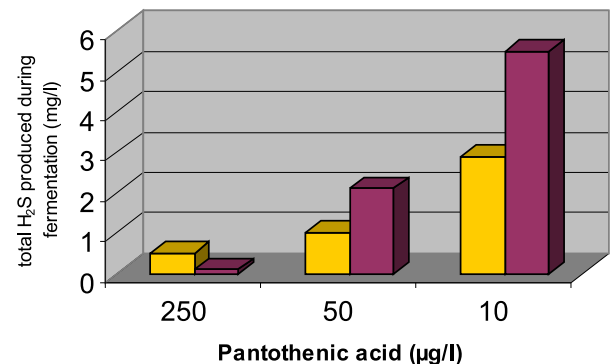
THE EFFICIENT AND ECONOMIC CHOICE

WHY MAGNESIUM SULFATE? YEAST ALCOHOL TOLERANCE



Viability of *S. cerevisiae* after 60 min of Ethanol level at different concentrations of Mg²⁺ (Birch and Walker, 2000)

WHY PANTOTHENIC ACID? AVOID H₂S



Production of hydrogen sulfide by *S. cerevisiae* in a synthetic juice at different concentrations of Yeast Assimilable Nitrogen and Pantothenate (WSU, C. Edwards 2001)

60 mg/L YAN 250 mg/L YAN