Actimax Corcell

Action against fermentation inhibitors.

CHARACTERISTICS

Actimax Corcell is a 100% yeast hull, or yeast wall, preparation for use in both must and wine. It can exercise potent action against alcoholic and malolactic fermentation inhibitors.

It absorbs the main inhibitors of alcoholic and malolactic fermentation: short- and medium-chain fatty acids (C6, C8, C10, C12), and residues of fungicides and phytosanitary products, thus preventing stuck fermentation.

It is rich in mannans and glucans with specific adsorption capacity and neutral taste.

This product stimulates alcoholic and malolactic fermentation because it is rich in sterols and unsaturated fatty acids: these substances help to regulate membrane permeability and favour alcoholic fermentation.

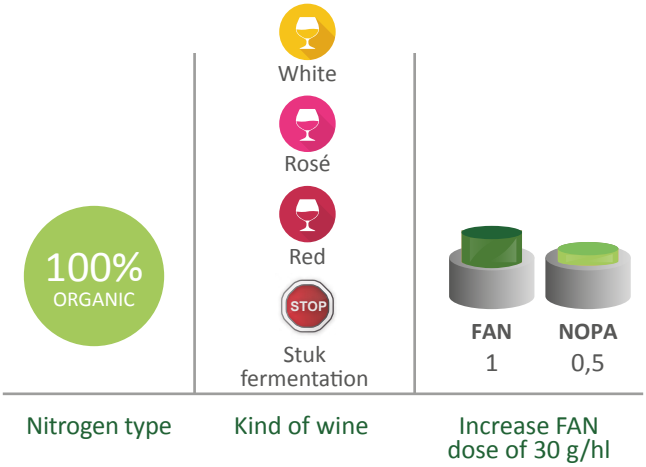
Due to its polysaccharide content, the product improves colour stability and reduces astringency and bitterness.

APPLICATION

Actimax Corcell is used:

- During alcoholic fermentation, to increase viability.
- During malolactic fermentation, to reduce cellular mortality by deactivating inhibiting substances (toxins and polyphenols)
- In stuck or sluggish fermentation, to eliminate toxic elements, allowing fermentation to be restored*

* ***Actimax Corcell*** *does not increase FAN content, so if stuck fermentation is due to nitrogen deficiency, a nitrogenated component* ***(ACTIPASA; Actimax PLUS)*** *should also be added.*



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COMPOSITION

•Yeast cell walls from a selected strain of the species Saccharomyces cerevisiae. The selected specific strain is grown on a nutrient-rich medium and then heat-deactivated.

Actimax Corcell is a natural, non-genetically modified product.

A 30-g/hl dose of Actimax Corcell provides:	
Free amino nitrogen (FAN)	1 mg/l
Organic nitrogen (amino acids, NOPA)	0,5 mg/l

DOSING

Preventive measure	20-40 g/hl
Curative measure: *Stuck fermentation*	40 g/hl

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of must or wine and add to the vat or barrel.

Pump over twice to enhance contact between **Actimax Corcell** and wine.

In stuck fermentations, add sulfite (2–3 g/hl); wait 24 hours before racking and adding the duly prepared yeast starter.

PHYSICAL APPEARANCE

Beige-coloured granulate.

PACKAGING

1-kg and 10-kg packages.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 726 (REV.2)

Dry residue [%]	> 94
Carbohydrates [%]	> 40
Solubility (In water) [%]	< 10
Pb (mg/kg)	< 2
Hg (mg/kg)	< 1
As (mg/kg)	< 3
Cd (mg/kg)	< 1
Viable yeasts [UFC/g]	< 10^2
Lactic bacteria count [UFC/g]	< 10^3
Acetic bacteria [UFC/g]	< 10^3
Moulds [UFC/g]	< 10^3
Salmonella [UFC/25g]	Absent
E. coli [UFC/g]	Absent
Staphylococcus aureus [UFC/g]	Absent
Total coliforms [UFC/g]	< 10^2

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.

RGSEAA: 31.00391/CR

Product compliant with International Oenological Codex and Regulation (UE) 2019/934.

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