

Actipasa **GREEN**

Fermentation activator for organic wines.

CHARACTERISTICS

Actipasa GREEN is an inorganic fermentation activator that is easily assimilable by yeasts involved in alcoholic fermentation. Its formula is indicated for production of organic wines in accordance with Regulation (EU) No 203/2012.

Sulphate-free: assimilable nitrogen is provided exclusively in the form of ammonium phosphate.

APPLICATIONS

During alcoholic fermentation:

- Compensates musts' lack of nitrogen.
- Facilitates cell multiplication.
- By improving the viability of the yeast populations, it significantly enhances the medium's properties.

COMPOSITION

•Diammonium phosphate is an easily absorbed source of inorganic nitrogen that boosts synthesis of amino acids and proteins.

•Thiamine (vitamin B1) activates cell growth and is a fundamental coenzyme in keto-acid decarboxylation. It also limits production of pyruvic acid and acetaldehyde.

Per 30-g/hl dose of **Actipasa GREEN** added to the must:

Yeast-Assimilable Nitrogen (YAN) » 62 mg/l

DOSAGE

Nutrient supplement during fermentation 10-30 g/hl

INSTRUCTIONS FOR USE

Dissolve the product in approximately 10 times its weight of water or must and pour into the vat, mixing thoroughly.

PHYSICAL APPEARANCE

Odourless fine white powder.

PACKAGING

25-kg packs.

PHYSICO-CHEMICAL PROPERTIES

pH (1%)	8 - 8,5
Ash [%]	20 - 35
Moisture [%]	< 5

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

This product complies with the International Oenological Codex and EC Regulation No 606/2009.