

ACTIVATEUR BOLAND

Thiamine and diammonium phosphate based nitrogen nutrient formulated for secondary fermentation.

CHARACTERISTICS

ACTIVATEUR BOLAND has been specially formulated for secondary fermentation. It provides the nutrients and growth factors required by the yeast for multiplication in a harsh medium. The advantage of ammoniacal nitrogen, here in the form of ammonium phosphate, is that it does not affect wine pH.

ENOLOGICAL PROPERTIES

ACTIVATEUR BOLAND improves wine fermentability in every case.

- As a growth factor, thiamine significantly speeds up fermentation.
- Incorporating diammonium phosphate compensates for a deficiency in nitrogen, particularly in the musts of rotten grapes or during very dry years. In the form of phosphate, ammoniacal nitrogen does not affect pH.

APPLICATION FIELD

During the preparation of the yeast starter for second fermentation with **LEVULINE AGGLO** or **LEVULINE CHP**, the addition of **ACTIVATEUR BOLAND** is highly recommended.

APPLICATION RATE

Maximum legal dose according to current European regulations: 8.5 g/hL.

INSTRUCTIONS FOR USE

Dissolve in ten times its weight of wine.

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

INGREDIENTS

Diammonium phosphate (96%), citric acid E330 (3.3%), thiamine (0.7%)

PACKAGING

1 kg

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

Best used before BIUB date written on package

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224/2015 - 1/1