

# SUPERSTART® Spark

Yeast prepare to use for ADY rehydration in the harsh conditions of secondary fermentations of sparkling wines and fermentation restart. Patent FR 2736651.

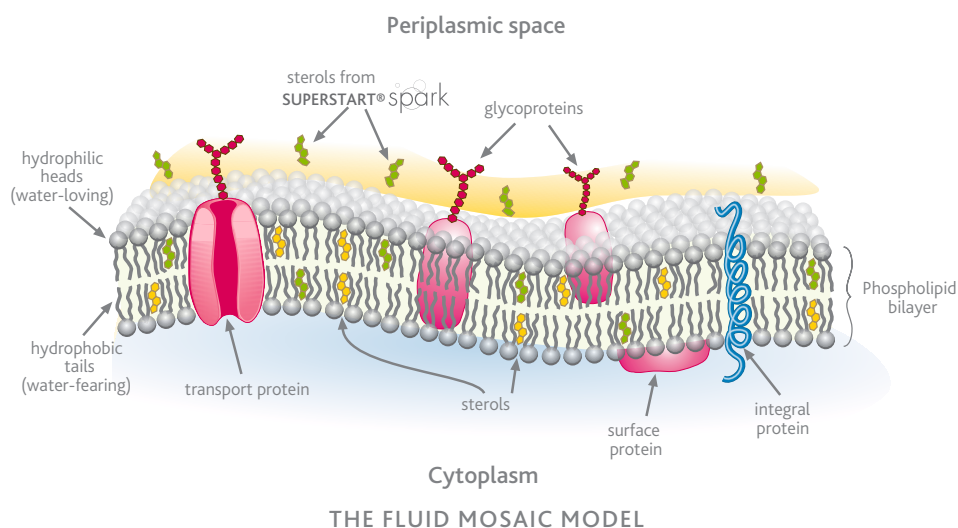
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current EU regulation n° 2019/934.

NUTRIENT  
Protecting yeast

## SPECIFICITIES AND OENOLOGICAL USE

Specific preparation based on selected yeasts autolysates and inactivated yeasts naturally rich in vitamins, minerals, long chains fatty acids and sterols, particularly ergosterol.

**SUPERSTART® SPARK** brings to the yeast during its rehydration phase the essential constitutional elements of the membrane structure, ensuring thus membrane fluidity, the good conformation of the transport system located in the yeast membrane and its resistance to alcohol. **SUPERSTART® SPARK** also brings necessary elements to yeast growth in particularly harsh fermentation conditions.



Thanks to its particularly high content in ergosterol and its great richness in intracellular compounds (growth factors) necessary for secondary fermentation (*prise de mousse*) and fermentation restart, **SUPERSTART® SPARK** increases the yeasts' resistance in these harsh conditions, resulting in clean and strong AF finishes.

**SUPERSTART® SPARK** increases yeast viability and the general yeast metabolism and therefore:

- Significantly increases the alcohol resistance.
- Reinforces the efficiency of "*pied de cuve*".
- Prevents the production of negative sulphur compounds ( $H_2S$ ).
- Reduces the production of volatile acidity.



**LAFFORT**  
*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

---

Aspect .....	powder	Specific gravity (g/L) .....	≈ 600
Color .....	beige		

## CHEMICAL & MICROBIOLOGICAL ANALYSIS

---

Humidity (%) .....	< 7	Lead (ppm) .....	< 1
Total nitrogen (%) .....	< 11	Arsenic (ppm) .....	< 1
<i>E. coli</i> (/g) .....	none	Mercury (ppm) .....	< 1
<i>Staphylococcus</i> (/g) .....	none	Cadmium (ppm) .....	< 1
<i>Salmonella</i> (/25 g) .....	none		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

To be added to yeast rehydration water. Do not use directly in the tank (the elements provided by **SUPERSTART® SPARK** would be absorbed by the indigenous flora or would be bound by certain components).

### DOSAGE

20 - 30 g/hL (200 - 300 ppm) in the ADY rehydration water. Recommended for the restart culture in the event of a stuck fermentation. (*in this case, refer to our fermentation restart protocol*).

### IMPLEMENTATION

Do not use open bags.

Use a clean, inert container. Dissolve the total quantity of **SUPERSTART® SPARK** needed for the fermentation tank in 20 times its weight in water at 37°C (98.6°F). Mix well, then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration (refer to the yeast packaging).

## STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

## PACKAGING

1 kg bag - 10 kg box.

