

# VIVACTIV ECORCE

**Yeast hulls, used as preventive or curative treatment, improve alcoholic fermentations.**

## CHARACTERISTICS

**Vivactiv Ecorce** (yeast hulls) adsorb different alcoholic fermentation inhibitors, allowing for must detoxification and yeast growth. Additionally, they release sterols and unsaturated fatty acids that improve alcoholic fermentations.

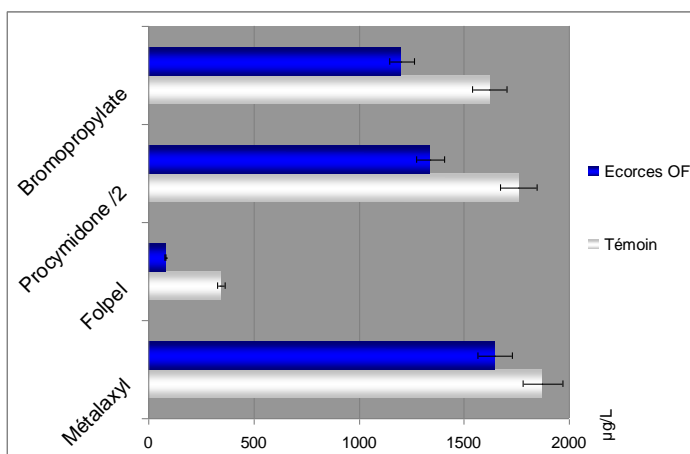
These hulls result from plasmolysis of a specific *Saccharomyces cerevisiae* strain. The cell walls are obtained by centrifugation and then washed following an innovative method that limits the risks of yeast aromas.

## ENOLOGICAL PROPERTIES

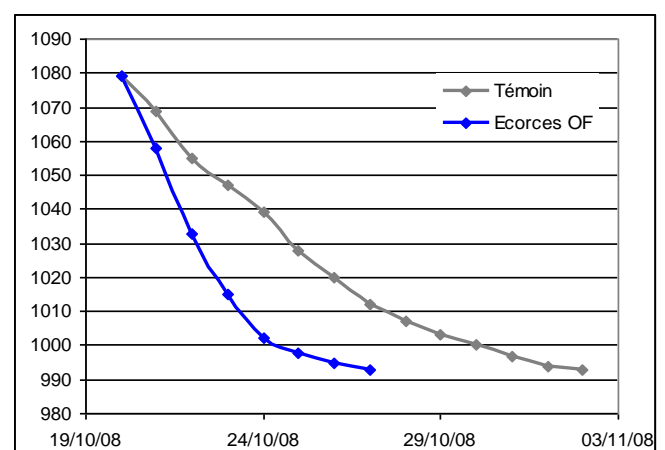
Thanks to their numerous properties, hulls improve the alcoholic fermentation.

- They bind medium chain fatty acids (C6, C8, C10), which inhibit the fermentation. Additionally, they adsorb pesticide residues, another fermentation inhibitor.
- Rich in survival factors (sterols and long chain fatty acids), they stimulate yeast metabolism and thus, the alcoholic fermentation.
- They improve the level of cell multiplication (+ 17 % compared with a non-treated must) and viable yeast population at the end of the fermentation.

A recent study showed the advantage of using OF hulls with regards to pesticide removal in musts (see figure 1). The fermentation kinetics (see figure 2) and volatile acidity were both positively affected by this detoxification. Note that the production of higher esters can also be improved.



**Figure 1:** Analysis of pesticides in must after treatment with 40 g/hL of **Vivactiv Ecorce** (Viura grape variety, 2009)



**Figure 2:** Comparison between the fermentation kinetics of a control and a must treated with 40 g/hL of **Vivactiv Ecorce** (Viura grape variety, 2008)

## APPLICATION RATE

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It is necessary to ensure **proper homogenization** of the must after addition of hulls.

### Preventive must detoxification:

Add 20 to 40 g/hL to the must before clarification, ensure proper homogenization and remove the hulls together with the sediments.

### Preventive treatment

10 to 30 g/hL during pumping over, once the first 50g/L of sugars have been fermented.  
Red vinification: add the hulls under the cap.

### Curative treatment for stuck fermentations

Add the hulls directly into the tank and carry out two pumping over before devatting. Add the yeasts 24 hours after treatment.

Application rates:

- 30 to 40 g/hL with red wines
- 15 to 20 g/hL with white wines

## INSTRUCTIONS FOR USE

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### **Precaution for use :**

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

## INGREDIENTS

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Yeast hulls

- Dry extract 94 to 98 %
- Protein content 9 to 21 %
- Carbohydrates 42 to 56 %
- Survival factor (ergosterols) 1%

## PACKAGING

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500 g Alu vacuum packaging protects product from oxidation.

## STORAGE

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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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139/2015 – 2/2