



NATUSTART PLUS

Data Sheet

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Bio-activator for yeast in winemaking.

Description: NATUSTART PLUS is a growth medium for yeast during must preparation, it contains yeast cell wall material and yeast derivate.

Application: NATUSTART PLUS helps to regulate the fermentation in the winemaking process. The product also supplies additional vitamins, and sterols, and grown factors to the yeasts.

Utilisation & Dosage: The product can be used as during the alcoholic fermentation and also for the production of sparkling wines. The product is best used upon dilution in must or water prior to the adding of this suspension to the fermentation vessel. Ensure a homogeneous distribution by stirring.

Application	Dosage per hl
During alcoholic fermentation	10-30 g/hl

Packaging & storage: The product is available in bags with PE-Liner of 10 and 20 kg net weight. When the product is stored in the original, unopened packaging, in a cool (max 25°C), dry and dark place, protected from circulating air and direct sunlight, the shelf life is 12 months. Once opened, the bags need re-sealed appropriately and protected from humidity.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.