



NATUSTART BCW-A

Data Sheet

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Bio-activator for yeast in high-quality winemaking.

Description: NATUSTART BCW-A is a growth medium for yeast during must preparation and contains di-Ammonium phosphate (DAP), yeast cell wall, purified cellulose and Vitamin B1 (Thiamine hydrochloride).

Application: NATUSTART BCW-A helps to activate and regulate the fermentation in the winemaking process. The product also supplies additional vitamins, nitrogenous substances, mineral salts and sterols to the yeasts.

Physical and Chemical properties:

Appearance	light yellow, fine powder
Moisture	< 6%

Utilisation & Dosage: The product can be used at the beginning of as well 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
At beginning of alcoholic fermentation	10–30 g/hl
During alcoholic fermentation	30 g/hl
Sparkling wine	Max: 50 g/hl (ref: EU Dir. 423/2008)

The use of 10 gram of Natustart BCW-A per hl of must, corresponds to an addition of 60 mg/l of di-ammonium phosphate and 10 mg/hl of vitamin B1.

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 15°C), dry, properly ventilated and dark place, protected from direct sunlight, the shelf life is 24 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.