

GO-FERM STEROL FLASH™

Rehydration nutrient for use with cool water

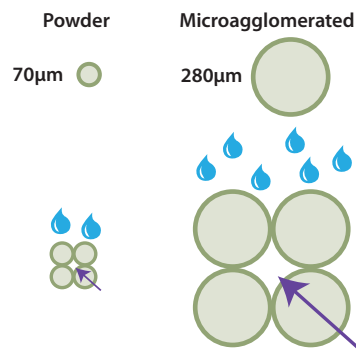
SPEED UP YOUR YEAST REHYDRATION

DESCRIPTION

GO-FERM STEROL FLASH™ is a revolutionary new yeast rehydration nutrient that is fast, simple to use, and saves time, labor, and water without compromising on yeast health and performance (viability and vitality).

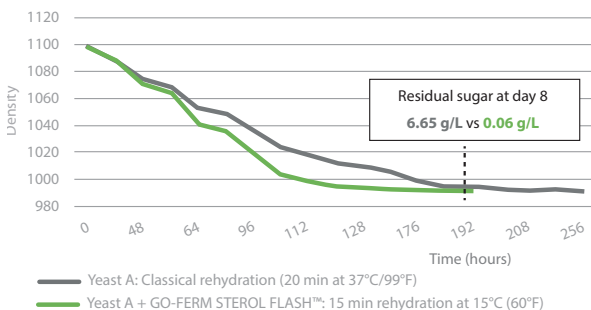
GO-FERM STEROL FLASH™ is made from a unique yeast autolysate with a high concentration and bioavailability of ergosterol. It is produced in a microagglomerated form via an innovative and proprietary Lallemand process, meaning:

- It is **low dusting** due to the larger (4X) particle size
- It is **non-clumping and instantly disperses in cool water** due to improved wettability (larger space between particles and greater surface area)



BENEFITS & RESULTS

Comparison of the effect of rehydration protocols on length of alcoholic fermentation
Chardonnay 2020, Spain



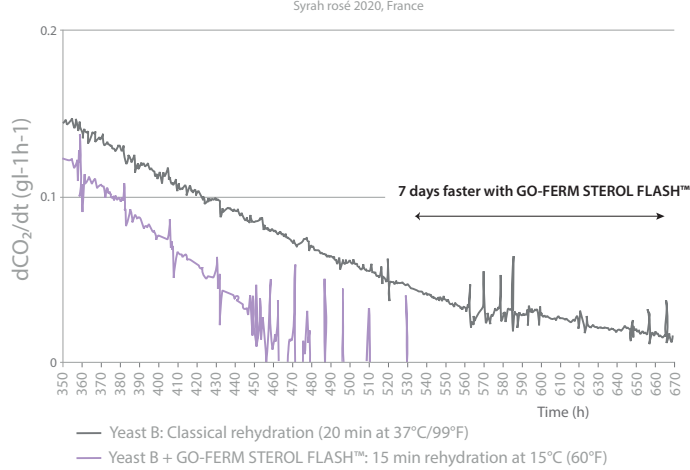
Chardonnay (Lallemand Experimental winery, Spain)

Highly clarified must (15 NTU) with a high potential alcohol (14.6% v/v) and 15°C at yeast inoculation.

With its unique properties, GO-FERM STEROL FLASH™:

- **Improves fermentation kinetics and aroma production**
- Allows yeast to be rehydrated in **cool water** (15°C/60°F) without any loss of viability or vitality
- **Eliminates the need for acclimatization steps** (rehydrated yeast can be added directly to juice or must after 15 minutes)
- Requires **50% less water** than GO-FERM™/GO-FERM PROTECT EVOLUTION™
- Is **non-clumping** and instantly disperses in cool water

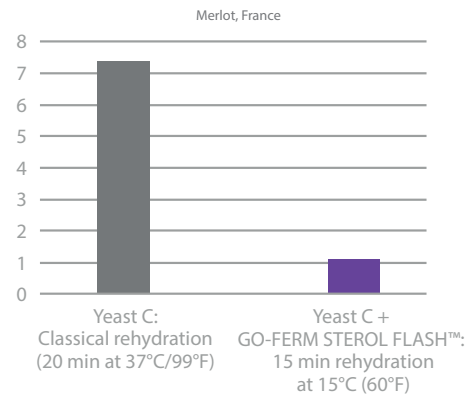
Comparison of the effect of rehydration protocols on length of alcoholic fermentation



Syrah rosé (INRAE Pech Rouge, France)

Highly clarified must (30 NTU) with a high potential alcohol (14% v/v), low temperature at yeast inoculation (15°C) and no oxygen during fermentation.

Comparison of the effect of rehydration protocols on residual sugar (g/L)



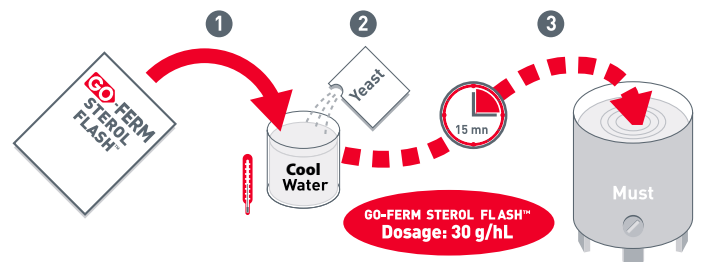
Merlot South of France

Sugar 230 g/L, 138 mg/L of YAN, 24°C during alcoholic fermentation

INSTRUCTIONS FOR USE

1. Suspend 30 g/hL (2.5 lb/1000 gal) of GO-FERM STEROL FLASH™ in 10 times its weight of clean, chlorine-free, water (>15°C/60°F)
2. Add 25 g/hL (2 lb/1000 gal) of active dried yeast. Stir gently to break up any clumps and let suspension stand for 15 minutes
3. Add yeast slurry from step 2 directly into juice or must and mix

No yeast temperature acclimatization is needed.



PACKAGING AND STORAGE

- 1 kg and 10 kg
- Store in a cool dry place
- Once opened, keep tightly sealed and dry
- In compliance with EU organic wine regulations, Non-GMO, vegan friendly

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. March 2023.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS

