

mauriform™

ACTIVATOR

Mauriform Activator supplements essential ingredients for yeast fermentation, promoting strong yeast growth and reducing the chance of stuck and sluggish fermentations. Mauriform Activator also has a positive impact on the wine's sensory profile by minimising off-aromas and flavours and enhancing the wine's texture and mouth-feel.

❖ **Mauriform Activator improves fermentation by removing toxic fatty acids.**

Inactive yeast cell walls in Mauriform Activator adsorb toxic medium-length chain saturated fatty acids. These toxic fatty acids can accumulate during fermentation, inhibiting sugar transport into the yeast cell and resulting in a slow or stuck fermentation.

❖ **Mauriform Activator provides sterols and unsaturated fatty acids.**

The inactivated yeast cell walls can release sterols and unsaturated fatty acids that act as oxygen substitutes in an anaerobic environment. This promotes cell wall growth and durability, resulting in a more reliable and consistent fermentation.

❖ **Mauriform Activator enhances the sensory profile of the wine.**

Mauriform Activator ensures the yeast remain viable and healthy during the course of fermentation. This ensures the yeast are not producing off-flavours and aromas, which may occur in a stressed environment. The increased polysaccharide levels in Mauriform Activator can also have a positive effect on the texture and mouth-feel of the wine.

Dosage: Add 30 g/HL direct to the juice/must at the beginning of fermentation.