

mauriform™

PLUS

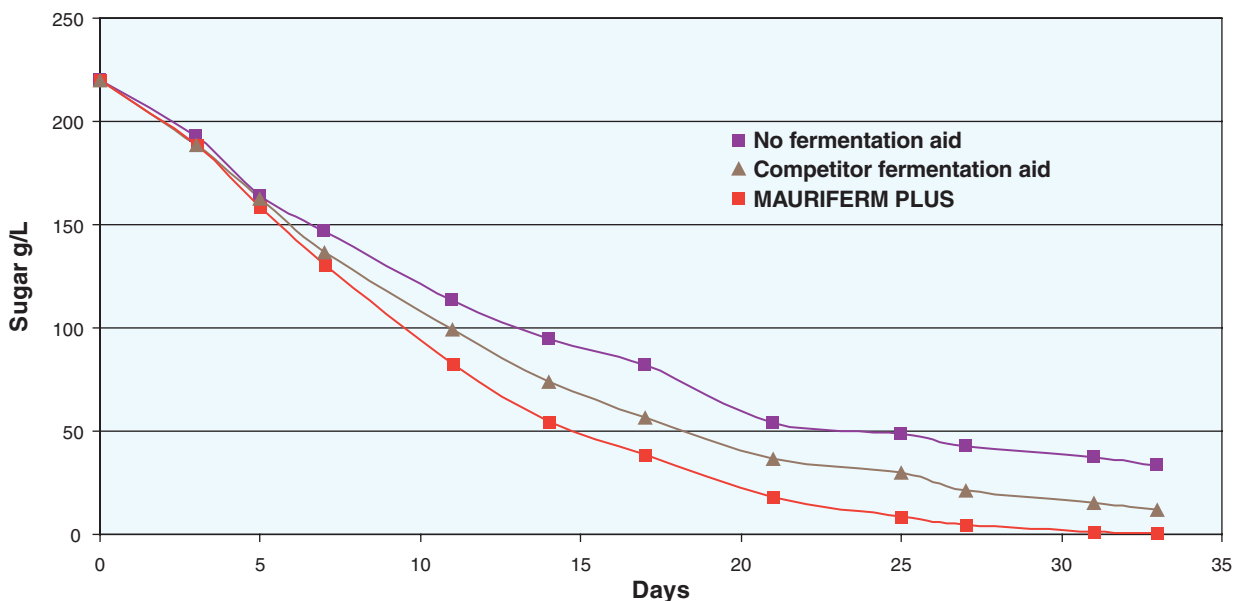
Mauriform Plus is a unique fermentation aid containing inactive dry yeast, thiamine and di-ammonium phosphate. Developed in Australia by AB Mauri's Research Centre, this product is recommended for improving fermentation and reducing the risk of stuck and sluggish fermentations. The products used in this fermentation aid are approved by the OIV.

Mauriform Plus improves fermentation by removing toxic fatty acids. Inactivated yeast cell walls absorb 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. Yeast cell walls also provide a source of sterols and other components essential for yeast cell division.

Mauriform Plus improves fermentation with the provision of nitrogen. Nitrogen is essential for protein synthesis and sugar transportation. Nitrogen deficiency can also result in the production of undesirable compounds such as hydrogen sulphide. The yeast assimilable nitrogen (YAN) content of Mauriform Plus is 26 mg N/L.

Mauriform Plus improves fermentation with the addition of thiamine (vitamin B1). Thiamine is important for cellular metabolic activities such as protein synthesis, sugar metabolism, enzyme activity and cell wall synthesis. The addition of thiamine can also reduce the levels of acetic, pyruvic and α -ketoglutaric acids, as well as reducing the amount of hydrogen sulphide that may be present.

Dosage: Add 30 g/HL direct to the juice/must when 1/3 of fermentation is complete.



Trials undertaken with strain Maurivin B in a nutrient deficient grape juice medium at pH 3.5 with an initial sugar concentration of 220 g/L (glucose/fructose). Mauriform Plus added at Day 6. Results may vary for different juice/must