

FERMAID 2133

Autolyzed Yeast

CHARACTERISTICS

Fermaid 2133 is a whole cell yeast powder providing an excellent source of amino nitrogen and B vitamins to help prevent sluggish and stuck fermentations. The contents of the whole cell are gently dried after pasteurization to inactivate the enzymes. The natural processing conditions preserve the essential nutrients and all of the cell wall components.

Add Fermaid 2133 to organic wines at 1/3rd sugar depletion when inorganic nitrogen is NOT desired. Unlike Fermaid K, Fermaid 2133 does not contain added ammonia salts (DAP) or micronutrients.

RECOMMENDED DOSAGE

250 ppm 25 g/hL 2 lb/1000 gal

Add at 1/3rd sugar depletion. Fermaid 2133 should be hydrated before adding to an active fermentation to avoid CO₂ release and overflowing of tanks and barrels. For best results, Fermaid 2133 should be used in conjunction with an appropriate rehydration nutrient (such as GoFerm) to assure proper nutrition of cultured yeast from rehydration through completed alcoholic fermentation.

PACKAGING AND STORAGE

Fermaid 2133 is available in a 12.5 kg box with a poly liner. Unopened, it has a shelf-life of 3 years. Store in a cool, dry environment.

TECHNICAL DATA

Product Description	Beige colored powder
Standard Plate Count	< 10,000 per gram
Protein (N x 6.25) (DWB)	Minimum 45%
Molds & Yeast	< 100 per gram
Coliform	< 10 per gram
% Solids	> 95
E. Coli	Not detected
Chlorides (NaCl)	< 1%
Staph. Aureus (coag+)	Not detected
Salmonella	Not detected

This information is herein true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

