II.2.3.2 Fermentation activators

Classification:

- Yeast auto lysates: processing aid
- Microcrystalline Cellulose: processing aid
- food-grade cellulose: processing aid
- Inactivated yeasts: processing aid
- Fatty acid mono- and diglycerides: processing aid

Definition:

Addition to the harvest or the must, before or during the alcoholic fermentation, of fermentation activators.

Objective:

Favour the beginning or the completion of alcoholic fermentation;

a) By enriching the environment with nutritive elements (ammoniacal nitrogen, aminated and peptidic nitrogen) and growth factors (thiamine, long chain fat acids),

b) In detoxifying the environment by rapid release of carbon dioxide at the start of alcoholic fermentation and/or by adsorption of yeast inhibitors such as medium chain fat acids (supporting role of inactivated yeasts, food-grade cellulose).

Prescriptions :

a) The activators can be microcrystalline cellulose, food-grade cellulose, ammoniacal salts, thiamine or products coming from the degradation of yeasts (autolysates, cell skins, inactivated yeasts).

b) Fermentation activators must conform to the prescription of the International oenological codex.

Recommendation of the OIV:

Admitted