

## **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