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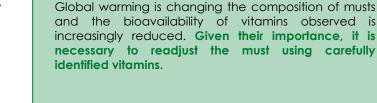
CLIMAX[®] PRIME

Organic nutrient to ensure the bioavailability of vitamins in the musts

CHARACTERISTICS

CLIMAX® PRIME is an organic nutrient rich in vitamins of oenological interest.

- CLIMAX® PRIME provides the must with vitamins and amino acids from yeast autolysates in a form that is directly available to yeasts. It thus promotes optimal alcoholic fermentation.
- **CLIMAX® PRIME** facilitates the implementation of Saccharomyces cerevisiae and accelerates fermentation.
- **CLIMAX[®] PRIME** prevents nitrogen deficiencies that could lead to the production of undesirable sulfur compounds such as H_2S .
- **CLIMAX® PRIME** is particularly recommended for after the bioprotection use of non-Saccharomyces yeast. Indeed, it provides the must with vitamins and amino acids partially consumed by non-Saccharomyces.



Pyridoxal phosphate

Pyridoxine phosphate

fermentation.

TEST RESULTS

1 - THE VITAMIN DIVERSITY OF GRAPE MUST

The comparison of Chardonnay musts from Burgundy and Champagne showed that the geographical region of origin has a significant influence on the vitamin composition of the musts. Of the 19 vitamers* analysed, 9 are more concentrated, mainly in Burgundy musts and in particular for vitamin B6. These results are illustrated on the heatmap opposite (Figure 1).

This diversity of forms and concentration, illustrated here with the regional factor, highlights the need to supplement the must with vitamins.

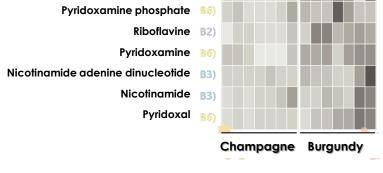
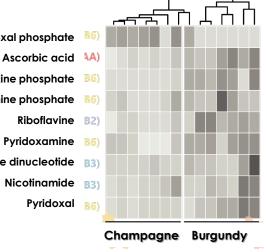


Figure 1. Heatmap of the concentrations of vitamers* of Chardonnay musts from Burgundy and Champagne. A darker block indicates a higher concentration, a lighter block a lower concentration.

*A vitamer is a chemical form of a specific vitamin.





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ΤΈCΗ ΡΟΙΝΤ

Climate change and bioavailability

Vitamins are essential compounds in yeast metabolism

where they are involved in several key reactions. The

most recent studies have made it possible to know

more precisely the major role they play within yeast

and the latter's preferential needs. More broadly,

OENOFRANCE® has been able to observe their impact

on the winemaking process and in particular alcoholic





2 - THE VITAMIN REQUIREMENTS OF YEAST

Vitamins play a key role during fermentation. The absence of some of them in the must leads to a lengthening of the exponential growth phase, a decrease in the kinetics of multiplication and can lead to an overall slowing down of the AF (Figure 2).

The formulation of CLIMAX® PRIME has been designed to compensate for this imbalance and ensure the smooth running of fermentation.

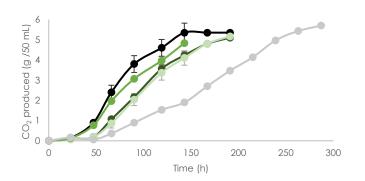
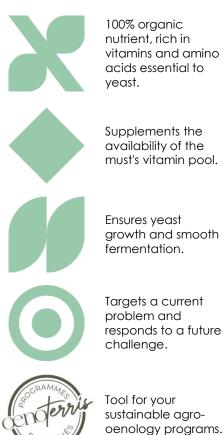


Figure 2. Monitoring of the fermentation kinetics of a strain of Saccharomyces cerevisiae yeast selected and inoculated at 20 g/hL in the presence or absence of a more or less diluted vitamin pool. Results subject to statistical analysis (Kruskal-Wallis; p<0.05).

 Control
Vitamines diluted at 1/2
Vitamines diluted at 1/5
 Vitamines diluted at 1/10
 No vitamines

APPLICATIONS



INSTRUCTIONS FOR USE

 $(>35^{\circ} C)$, use the maximum dose.

Disperse CLIMAX[®] PRIME in 10 times its weight of water or wort and homogenize well.

Incorporate into the volume to be treated at yeasting and at the latest before the first third of alcoholic fermentation. Homogenize by pumping over.

Precautions for use:

Product for oenological and exclusively professional use. Use in accordance with current regulations.

DOSAGE

PACKAGING

Recommended dose: 20 to 40 g/hL. 1 kg and 10 kg bags. In case of high temperatures

STORAGE

Solid, original sealed packaging, protected from light in a dry, odor-free place. Open packaging: use quickly.

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