

## Product Description

A natural product which supports the propagation and fermenting capacity of the yeast. Hefacell® assures a quick onset of fermentation along with high alcohol yield. The most important characteristics of this product are its high adsorption power with regard to fermentation-inhibiting substances, for instance fatty acids, residues from spraying agents, etc.

Permitted according to laws and regulations presently valid. Purity and quality are proved by specialized laboratories.

**For fermentation  
free from residual  
sugar**

## Aim of Treatment

Support of yeast activity, thus improved fermenting power.

## Product and Effect

Hefacell® is a pulverized preparation of yeast cell walls and is suitable for the requirements of winemaking. It is freely flowing, of a fine, granulate - like structure, of light yellow to brownish yellow appearance and has an intensive, typical smell. Its measurable effect consists in making wines with a higher yield of alcohol along with residual sugar fermentation to a very large extent. This fact also applies to musts with high density (e.g. Auslese, Eiswein, etc. = Germany quality distinctions).

**The yeast cell wall  
preparation of  
Fould-Springer  
according to  
patent no. 9309125  
of the Institute for  
Oenology  
of the University of  
Bordeaux**

## Application

Due to the high adsorptive power of Hefacell®, a dosage of 10-20 g/100 L must is sufficient and recommendable. 40 g/100 L is the legally admitted maximum quantity. Before addition to the must/grape juice, mix Hefacell® with some water. After addition to the vessel, stir thoroughly until even distribution is reached. Dosage is effected prior to the addition of the respective dry selected yeast.

## Storage

Store in a cool and dry place. Reseal opened packages tightly.