

## Pure Fermentation SIHA® PROFERM™ Rosé

### Special, inactivated yeasts for rosé wine production

SIHA PROFERM Rosé is a new, optimized yeast nutrient for rosé winemaking. It contains high-quality minerals, amino acids, and B-group vitamins, specifically vitamin B<sub>1</sub> for aroma protection.

The organic and inorganic nitrogen components are optimally combined. The targeted selection of inactivated yeast fractions, partially enriched with amino acids, ensures the bioavailability of the yeast nutrients.

SIHA PROFERM Rosé yeast nutrient promotes the formation of fruit aromas typical of the grape variety and the preservation of color. It protects the aroma precursors and the color components from oxidation, optimally supplies the pure selected yeast and counteracts fermentation stagnation.

The specific qualities of SIHA PROFERM Rosé yeast nutrient are:

- Protects the aroma precursors and color components against oxidation
- Improves the color stability
- Improves the formation of fruit esters
- Ferments rosé wine musts safely and purely
- Supports alcoholic fermentation through the high levels of amino acids, vitamins and minerals

#### Application and Dosage

The maximum application quantity of SIHA PROFERM Rosé yeast nutrient is 3.3 lb/1,000 gal (40 g/hl).

Add SIHA PROFERM Rosé yeast nutrient to the must immediately prior to the addition of reactivated dry active yeast (SIHA Active Yeast). A further dose up to midway through alcoholic fermentation is reasonable, when inactivated yeasts can be metabolized particularly well.

Ensure that the product is well distributed in the fermentation container!

Application	Dosage lb/1,000 gal (g/hl) under	
	normal	difficult conditions
Rosé wine fermentation	1.7 (20)	2.9 (35)
Stuck fermentation	2.5–3.3 (30–40)	3.3 (40)

#### Product Characteristics

The use of SIHA PROFERM Rosé yeast nutrient improves the fermentation conditions, promotes the fermentation process, and optimizes the final degree of fermentation.

It also reduces the risk of unwanted fermentation by-products and off-flavors such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvate,  $\alpha$ -ketoglutarate, volatile acids and esters. This allows the character of the wine to emerge clearly with a pure varietal bouquet.

SIHA PROFERM Rosé yeast nutrient is an effective aid for the final fermentation of stuck wines.

#### Nutrient Effect

The increased bioavailability of B-group vitamins promotes the development of yeast cells and has a positive effect on the growth rate. Minerals act as co-factors in enzymatic transport systems in the various stages of cell development. Proteins and nitrogen components support amino acid synthesis as well as further essential structural reactions of the yeast cells.

#### Safety

There are no known detrimental effects of SIHA PROFERM Rosé combined yeast nutrient if used as directed and processed properly.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.



## Storage

SIHA PROFERM Rosé yeast nutrient can be stored at a temperature of approx. °50°F (10°C) for a period of three°years as long as the packaging is intact. The product may be stored at 68°F (20°C) for short periods.

Opened packages should be used up immediately.

## Delivery Information

SIHA PROFERM Rosé yeast nutrient is sold under article no. 96.119 and is available in the following package sizes:

5.5 lb (2.5 kg)	aluminum foil block pack
4 x 5.5 lb (10 kg)	aluminum foil block packs in carton

## Certified Quality

SIHA PROFERM Rosé yeast nutrient is inspected continuously during the production process to ensure consistently high product quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods.

Strict controls also take place immediately before and during final packaging.

**North America**  
18684 Lake Drive East  
Chanhassen, MN 55317  
Toll Free: +1 800-656-3344  
(North America only)  
Tel: +1 732-212-4700

**Greater China**  
No. 7, Lane 280,  
Linhong Road  
Changning District, 200335  
Shanghai, P.R. China  
Tel: +86 21 2899-3687

**Europe/Africa/Middle East**  
Auf der Heide 2  
53947 Nettersheim, Germany  
Tel: +49 2486 809-0  
  
Friedensstraße 41  
68804 Altlußheim, Germany  
Tel: +49 6205 2094-0

**Asia-Pacific**  
100G Pasir Panjang Road  
#07-08 Interlocal Centre  
Singapore 118523  
Tel: +65 6825-1620

An den Nahewiesen 24  
55450 Langenlonsheim, Germany  
Tel: +49 6704 204-0

**For more information, please  
email us at [filtration@eaton.com](mailto:filtration@eaton.com)  
or visit [www.eaton.com/filtration](http://www.eaton.com/filtration)**

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