



AROM-Guard

Description

AROM-Guard is a specific product of yeast derivatives with high glutathione, cellulose and vitamins. Glutathione has a high potential antioxidation to preserve aroma and color of white and rose wine. This product provides nutrients to yeast growth, supports yeast in over-clarified juice and increases the fermentability of wine yeast.

Characteristic

- Glutathione >3%.
- Prevents grape juice browning and protects wine color.
- Preserves wine aroma, prolongs white and rose wine shelf-life.
- Provides nutrients, growth factors and vitamins.
- Supports yeast in over-clarified juice.
- Absorbs medium chain fatty acids.

Instructions for Use

- Dosage: 20-50 g/hL.
- Dissolve the product in 10 times its weight of water or must, add to the fermentation container, and mix up.
- Adding-time: before fermentation to prevent browning; during fermentation to provide nutrients for yeast; at the end of fermentation to prolong wine shelf-life.

Storage and Package

Store in a cool, dry, odour-free place. Use up as soon as possible once open.

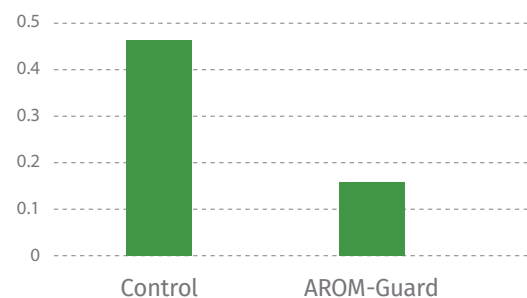
Shelf life: 2 years.

Package: 1 kg/bag, 1 kg*10/box.

Protect Wine Color



OD420(Browning Degree)



OD420 indicates the degree of color browning, the higher test value of OD420, the more serious wine color browning.

Promotes over-clarified juice fermentation

