

# Startup<sup>®</sup>



## Composition and Appearance:

- Ingredients: Fully autolyzed yeast products, vitamins (calcium pantothenate, biotin, thiamin, inositol, pyridoxine).
- Deep tan, hygroscopic powder with a yeasty aroma
- Contains NO inorganic nitrogen

## Purpose:

- Add to water used to rehydrate yeast, for a faster start to the fermentation
- Especially recommended when adding DAP separately, or if nitrogen addition is not needed
- Allows winemakers TOTAL control of nitrogen additions
- Helps balance must composition and prevent stuck fermentations
- Use in starters for reinoculating stuck wines
- More information is available in BSG catalog

## Typical Dosage Rate:

- Added to yeast rehydration water: 50 g/liter of water
- As a yeast nutrient: 250 ppm (2 lb/1000 gallons), providing 5 ppm available nitrogen in 120 ppm (1 lb/1000G)
- Legal limit 5 lb/1000G
- IMPORTANT: Add Startup PLUS DAP to nitrogen-deficient musts
- Please note that the laws regarding the permitted use of these products vary depending on the jurisdiction. Local regulations should always be consulted with respect to specific applications and necessary declarations.

## Preparation and Use:

- Add to yeast rehydration water before adding yeast, to stimulate growth
  - Make sure that nitrogen has been brought to correct level (250 ppm for 24 B, more if higher) when adding any product to yeast rehydration water
- As a yeast nutrient, stir into water or juice, or stir directly into juice.
  - Break dose into portions, add at yeast inoculation and at mid-fermentation
  - ADD DAP according to YAN levels
- For uninoculated fermentations, add nutrients when *Saccharomyces* yeasts are growing (examine under microscope or wait for a clean, yeasty-smelling fermentation to begin)

## General Points:

- Contains vitamins not permitted for organic wine

## Shelf Life and Stability:

- Store tightly closed at cool room temperature (20 C/68 F or below) in a dry place.
- Material is very hygroscopic, will become sticky and lumpy if exposed to air. Discard if hard lumps form.
- Can be used for 2 years if it is still in powder form and retains a clean, yeasty aroma.
- Shelf life may be reduced significantly if stored at a warmer temperature and/or in humid conditions, or if stored in contact with air.

## Safety Information:

- Skin and eye irritant; wear eye protection, dust mask, and coat

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## GMO STATEMENT:

To the best of our knowledge and the knowledge of the supplier or manufacturer of the ingredients, no GMO's are used in the preparation or manufacture of any of our nutrient products.

## ALLERGENS

Contains:	Yes	No
Cereals containing gluten or gluten products		x
Crustaceans or crustacean products		x
Eggs or egg products		x
Fish or fish products		x
Peanuts or peanut products		x
Soybeans or soybean products		x
Milk or dairy products (including lactose)		x
Nuts or nut products		x
Sesame seeds or sesame seed products		x
Royal jelly or royal jelly products		x
Bee pollen or bee pollen products		x
Bee propolis or bee propolis products		x
Celery or celery products		x
Mustard or mustard products		x
Sulfite concentrations greater than 10mg/kg		x
Yeast or yeast products	x	



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For technical assistance:  
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[bsgwine.com](http://bsgwine.com)  
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