



# Superfood® Export

## Composition and Appearance:

- Ingredients: Fully autolyzed yeast products, DAP (32.5%), Thiamine hydrochloride
- Light tan, hygroscopic powder with a somewhat yeasty aroma

## Fermentation Benefits:

- Complex nutrient for yeast fermentation, compliant with regulations in EU and some other countries that regulate adding vitamins other than thiamine for yeast nutrition
- Contains all the multiple beneficial ingredients in Superfood with the exception of vitamins other than thiamine
- Helps prevent stuck or sluggish fermentations
- Promotes yeast growth, viability, and long-term survival
- Increases alcohol tolerance of yeast
- Helps prevent H<sub>2</sub>S and volatile acidity formation during fermentation
- Promotes more complete utilization of nutrients
- Improves aromas and flavors by balancing amino acid usage
- Compliant with 27CFR 24.246

## Typical Dosage Rate:

- 300-600 ppm (2.5-5 lb/1000 gallons), providing 12 ppm available nitrogen in 125 ppm (1 lb/1000G)
- Dose depends on must nitrogen content, see Addition Chart online at [bsgwine.com](http://bsgwine.com)
- Higher doses for mead and some fruit wines
- Legal Limit: 7.8 lb/1000 G

## Preparation and use:

- Stir into water or juice before adding, or stir directly into juice.
- Break total dose into 3 portions, add in stages:
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  - Stage 1: At Yeast Inoculation if juice YAN is 150 ppm or less
  - Stage 2: During Active Fermentation
  - Stage 3: At or just before Mid-fermentation (10-12 Brix)
- For uninoculated fermentations, begin adding nutrients when *Saccharomyces* yeasts are growing (examine under microscope or wait for a clean, yeasty-smelling fermentation to begin).
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## Shelf Life and Stability:

- Store tightly closed at cool room temperature (20 C/68 F or below) in a dry place.
- Hygroscopic, will form lumps if exposed to air.
- Discard if lumps form that cannot be broken easily into powder, or if an unpleasant aroma develops
- Can be used for 2 years if it is still in powder form and retains a clean, yeasty aroma.
- Shelf life may be reduced if stored at a warmer temperature and/or in humid conditions, or if stored in contact with air.

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## Safety Information:

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

## 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.

## VEGAN STATEMENT:

It is our internal assessment that this product is produced with ingredients not made from animals or animal byproducts and are not tested on animals which we believe satisfies the spirit and definition of Vegan.

## 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:  
Please visit our website  
[bsgwine.com](http://bsgwine.com)  
or call 800.585.5562