

# MYCOSTART

## BIOACTIVATOR

### CHARACTERISTICS

**MYCOSTART** is a bioactivator based on components proceeding from cell walls of selected yeasts, particularly rich in vitamins, microelements, growth factors and survival factors. It supplies amino acidic nitrogen and a small fraction of inorganic nitrogen.

**MYCOSTART** has been specifically designed to be used in the phase that immediately follows the rehydration step and it does integrate in protocol that aims to the PHYSIOLOGIC WELFARRE of the yeast.

**MYCOSTART** protocol combines the use of the yeast activator to a pretty strong aerobic phase (made easy by the use of **VinO2 micro-oxygenation device**), in which sugar and nitrogen are also perfectly balanced.

In such operative conditions, the yeast breathes and multiplies at a correct growth rate, aimed to obtain a very strong gemmating population.

The correct supply of oxygen, nitrogen, growth factors and vitamins that can be found in **MYCOSTART** does activate a series of metabolic processes aimed to the synthesis of fatty acids, sterols and essential amino acids.

The perfect control of sugar and oxygen, by avoiding the Crabtree effect, minimizes the fermentation activity in favor of a high presence of healthy and gemmating cells.

The use of **MYCOSTART** is indicated just after the rehydration phase of the yeast, as indicated in the protocol, available on request.

### COMPOSITION

Cell walls preparation properly selected, cellulose, DAP.

### DOSAGE:

200 g of **MYCOSTART** per each kilo of yeast, combined with the supply of oxygen and sugar according to protocol.

Add **MYCOSTART** (200 g per 1 kg of yeast) after rehydration of yeast in warm water at 37°C for 30 minutes.

### PACKING AND STORAGE

**MYCOSTART** is available in 1 kg pack.  
Store in a cool and dry ambient.

**This product is considered not harmful, thus a Material Safety Data Sheet is not required.**