








YEAST NUTRIENT

DIAMMONIUM PHOSPHATE

Fermentation activator

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|  | <p>COMPOSITION Diammonium phosphate</p> |
|  | <p>GENERAL CHARACTERISTICS When added to must or wine, it quickly provides yeast assimilable nitrogen (YAN) in the form of ammonia. When used at inoculation, it favors the rapid start of alcoholic fermentation. When used during fermentation, it helps prevent fermentation anomalies and the appearance of reductive odors.</p> |
|  | <p>APPLICATIONS Nitrogen yeast nutrition</p> |
|  | <p>DOSAGE Primary and second fermentation: 20 - 30 g/hL (1.7-2.4 lb/1,000 gal) Maximum legal dose in the EU:</p> <ul style="list-style-type: none"> ▪ 100 g/hL (8.3 lb/1,000 gal) in primary fermentation ▪ 30 g/hL (2.4 lb/1,000 gal) in second fermentation of sparkling wines <p>10 g/hL of diammonium phosphate supplies 21 mg/L of YAN</p> |
|  | <p>INSTRUCTIONS FOR USE Dissolve in water, add homogeneously to the must or wine and homogenize well.</p> |
|  | <p>PACKAGING AND STORAGE CONDITIONS 25 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above.</p> |
|  | <p>COMPLIANCE The product is in compliance with: Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (UE) 2019/934</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246. Diammonium phosphate used shall not exceed 8 lb/1,000 gal (96 g/hL).</p> |

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.