



YEAST NUTRIENT

NUTRIFERM VIT

Fermentation activator.



COMPOSITION

Ammonium sulfate (61.8%), dibasic ammonium phosphate (38%), thiamine (0.2%).

GENERAL CHARACTERISTICS

Nutriferm VIT is the ultimate yeast nutrient. Designed to create the most favorable environment for yeast to grow and propagate, it prevents sluggish or difficult fermentations which have a negative effect on wine.

Yeast can only grow in an environment with sufficient yeast available nitrogen (YAN) compounds (i.e. ammonium and amino acids). Research has shown that the YAN content to ensure reliable fermentation is 150 mg/L, while 250 mg/L is the level needed to ensure good quality wine, particularly when yeast strains are selected for their aromatic effect.



Nutriferm VIT adds nitrogen to must, providing for more regular fermentations.

The addition of Nutriferm VIT is particularly useful in must obtained from grapes affected by *Botrytis cinerea* because this mold consumes nitrogen which yeast require.

Thiamine (Vitamin B1) is another indispensable growth factor for yeast. Many studies have shown that wild Kloeckera yeast quickly consume thiamine at the expense of the nutritional needs of selected yeast strains. The use of Nutriferm VIT can both naturally supplement nitrogen-poor grapes and compensate for the effects of wild yeast or Botrytis cinerea.

Moreover, thiamine lowers the production of acetaldehyde by yeast, resulting in wines with less bound SO₂ and a higher free SO₂ fraction.

Nutriferm VIT addition is also recommended in the thermovinification process where heat denatures the natural vitamin contained in must.



APPLICATIONS

Yeast nutrition at beginning of the growth phase



DOSAGE

From 10 to 30 g/hL, depending on grape YAN content.

From 20 to 30 g/hL during second fermentation and to restart "stuck" fermentations.

10 g/hL of Nutriferm Vit supplies approximately 20 mg/L of YAN.

30 g/hL of Nutriferm Vit supplies the maximum amount of thiamine allowed in the EU (60 mg/hL).



INSTRUCTIONS FOR USE

Dissolve Nutriferm Vit in a small amount of water and add to must at yeast inoculation taking care to homogenize properly through a pump-over.



PACKAGING AND STORAGE CONDITIONS

1kg - 20kg

Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above.



COMPLIANCE

The product is in compliance with: Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (UE) 2019/934

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.