

BIO ACTIVATOR FOR YEASTS

APPLICATION

NUTRIVIT is based on a specific formula that combines different assimilable Nitrogen compounds such as ammonium phosphate, inactivated yeast and Vitamin B1.

NUTRIVIT stimulates and regulates the alcoholic fermentation in winemaking. It also provides additional mineral salts, growth factors to the yeast and in addition also prevents the formation of undesirable compounds.

OENOLOGICAL PROPERTIES

- Protein max. 11 %
- Salt (NaCl) max. 3 %
- Ash max. 4 %
- Appearance beige powder
- Assimilable Nitrogen 14.4 mg/l.
(Calculated on a dosage of 1 g/10 l of Vinfoerm Nutrivit)

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- Moisture < 7 %
- Total plate count < 1.104 CFU/g
- Total viable yeast cells < 1.102 CFU/g
- Total mold < 1.103 CFU/g
- Coliforms < 1.102 CFU/g
- E. coli absent in 1 g
- Salmonella absent in 25 g
- Staphylococci absent in 1 g

DOSAGE INSTRUCTIONS

The product can be used at the beginning or during the alcoholic fermentation. Typical dose is between 1 - 3 g/10 l and the legal maximum dose is 3 g/10 l (EU). The use of 1 gram of VINO FERM NUTRIVIT per 10 l of must corresponds to an addition of 14 mg/l of assimilable nitrogen and 13 mg/hl of vitamin B1. It is recommended to use after dilution in must or potable water before addition to the fermentation tank.

STORAGE AND PACKAGING

Store in its original packaging preferably at 5 - 25 °C in a dry place free from offensive odours. Once the packaging has been opened, it is advised to seal the packaging well to protect from humidity. This product is available in 50 g and 500 g boxes. The product can be used for up to 3 years after the date of production.

QUALITY ASPECTS

VINO FERM NUTRIVIT yeast nutrient is GMO free and conforms to the oenological CODEX specification.