

Product Description

VitaDrive® F3 is a biological mobilisator and nutrient for dry selected pure yeasts during the rehydration process. Already early, VitaDrive® F3 provides the yeast with essential amino acids, macro and micro elements and vitamins. These are released by the inactive yeasts contained in VitaDrive® F3 produced according to the F3 production process and subsequently inactivated. Moreover the release of ingredients relevant for fermentation is promoted by a special grinding technique. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Mobilisation of the applied yeast and creation of a nutrient reservoir for a quick fermentation onset and for the promotion of cleanness in taste/aroma. Possible aid for the prevention of untypical ageing off-flavours.

F3 Erbslöh nutrient process - Fit for Fermentation



During fermentation the yeast loses minerals and vitamins. Consequently, its activity decreases. For a secure fermentation process the yeast must be permanently supplied with these substances. The F3 nutrient process assures the provision with trace elements and vitamins at the right moment. By the rehydration nutrient VitaDrive® F3 and the multinutrient complex VitaFerm® Ultra F3 the bioorganism yeast is provided with everything it needs to perform optimal fermentation. The yeast is able to fully develop its physiological properties, above all, to develop desirable aromas.

Produkt and Effect

VitaDrive® F3 has a mobilising effect on yeast activity when yeasts undergo rehydration. This leads to a naturally improved fermentation capacity and performance of the applied yeast. The resistance towards stress factors, as for instance, permanent alcohol increase, low temperatures, yeast toxins and spraying agent residues is enormously strengthened. The increased yeast cell count at fermentation end assures reliability and security for a full completion of the fermentation process.

Effect and advantages of VitaDrive® F3 dosage to the rehydration feedstock:

- early strengthening of yeast cells
- promotion of proliferation rate
- increase of resistance
- improvement of mass transfer
- increase of yeast cell activity
- better overcoming of stress situations
- completion of fermentation
- fermentation stops are almost excluded
- reduction of sulphide off-flavour formation
- reduction of SO₂ demand
- practically no chance for foreign organisms
- promotion of clean aromas

Dosage

Per 1 kg of applied yeast, add 1 kg of VitaDrive® F3 to the prepared rehydration feedstock.

Product	Nutrient type	Recommended dosage	Additional dosage
VitaDrive® F3	yeast activator for rehydration	1 kg VitaDrive® F3 into the rehydration feedstock / kg yeast	further nutrient addition into the fermentation vat

Application

Firstly the required yeast quantity is stirred into an approximately tenfold amount of a lukewarm 1:1 must/water mixture (37-42 °C). After about 10 minutes when the yeast is reactivated, VitaDrive® F3 is stirred into this prepared rehydration feedstock. Allow a rest period of another 15 minutes, then add the rehydration feedstock to the vessel and mix.

A supplementary dosage at the same time of VitaFerm® Ultra F3, Vitamon® Combi or Vitamon® CE into the fermentation vat provides for a combined and optimised yeast nutrition during fermentation. VitaFerm® Ultra F3, Vitamon® Combi and Vitamon® CE provide the must with additional yeast-utilizable nitrogen, which is equally important for a smooth, unproblematic, uninterrupted fermentation course.

Storage

Store in a dry and light-protected place. Reseal opened packagings tightly and immediately.