

Product Description

VitaFerm® Bio is the first certified organic yeast nutrient for the promotion of yeast activity during alcoholic fermentation. From fermentation start on, the nutrient provides the yeast with important amino acids, macro and micro elements. The nutrient bases on inactivated yeast, propagated according to the stringent criteria of Regulation (EC) No. 834/2007 on purely organic media. The release of ingredients relevant for fermentation is advanced 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

Improved nutrition of the applied yeast with the aim of a quick fermentation onset, that the yeast securely ferments through and that clean wine aromas are obtained. Ideal for all alcoholic fermentations of organically produced beverages.

Product and Effect

VitaFerm® Bio has a mobilising effect on yeast activity and thus fermentation capacity and performance are improved and off-flavours are prevented during alcoholic fermentation. VitaFerm® Bio does not contain ammonium salts. Fermentation is promoted in a lasting and uniform way. Temperature peaks after nutrient addition, which can occur in case the pure ammonium is added, are avoided. Yeast resistance against stress factors, as for instance, permanent alcohol increase, low temperatures, yeast toxins, spraying residues is strengthened.

Dosage

30-40 g VitaFerm® Bio/100 L must.

If musts extremely lack nitrogen, an additional addition of Vitamon® A might be helpful.

Application

Prepare a suspension of VitaFerm® Bio in must or water and homogenize well. Add at fermentation start.

Storage

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



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