



Product Description

Vitamon[®] CE compensates the loss of inner surface caused by strong must clarification measures. In addition Vitamon[®] CE balances the lack of minerals and vitamins. Through the portion of cellulose, stuck fermentation courses due to an insufficiently large surface are prevented. The extended inner surface by the cellulose portion is supplementarily used by the yeast for catalytic metabolic activities. A sluggish or stuck fermentation course is avoided and a safe fermentation process is promoted. The highly effective combination product consists of diammonium phosphate, vitamin B₁, inactive yeast cells and cellulose. Thus, free-assimilable nitrogen is increased, yeast propagation is stimulated and fermentation-inhibiting substances are largely adsorbed.

Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Support of the yeast to conduct an undisturbed, clean fermentation, free from residual sugar of musts strongly pre-clarified by e.g.:

• flotation	• strong sedimentation
• centrifuge	• sharp must filtration

Product and Effect

Vitamon[®] CE is a successful product development for the prevention of stuck fermentations caused by a strong pre-clarification of musts. Through the addition of Vitamon[®] CE, the freely assimilable nitrogen for the yeast cell is increased and yeast propagation is stimulated. Moreover, fermentation-inhibiting substances, as for instance, spraying agent residues and fatty acids are reduced and yeast activity is promoted. Through the finely distributed cellulose portion in particular, the inner surface is expanded, providing additional catalytic potential in combination with the yeast. Probable sulphide off-flavour formation is reduced and SO₂ is saved. Vitamon[®] CE contains a neutral flowing aid which prevents lumpiness during storage.

Dosage

The, by EU-law, maximally allowed dosage of 60 g/100 L is met by the composition of Vitamon[®] CE. For optimal supply, add the permitted maximum dosage of 60 g/100 L to the must before fermentation start. Dependend on fermentation course, nutrient supply and, in case of stressed grapes, add an additional dosage of 30-50 g/100 L Vitamon[®] A, best in the first third of the fermentation process.

product	nutrient type	recommended dosage	additional dosage
Vitamon [®] CE	Basic supply and expansion of the inner surace for strongly pre-clarified musts (e.g. by flotation)	Legally admitted max. 60 g/100 L	30-50 g/100 L Vitamon [®] A

Application

Suspend Vitamon[®] CE in must or water and add to the must. Provide for an even distribution by mixing thoroughly. The dosage can also be divided: add half of the amount prior to fermentation onset and the second half during the first third of fermentation.

Storage

Store dry and protected from light. Reseal opened packagings immediately and tightly.

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Our technical product leaflets and the treatment recommendations they contain, are based on our current knowledge and experience and we make all reasonable efforts to ensure the accuracy of the information it provides. But since pre-treatment is mostly unknown to us and moreover imponderabilities with regard to the natural products to treat have to be taken into consideration, the advice given provides general information and serves for your consultation. Without a separate, written statement from our side on a defined matter or problem, the information provided should not be relied upon as legal advice or regarded as a substitute for legal advice and is without liability. The information provided is in accordance with the law in force of the Federal Republic of Germany and the EU. In addition, our general terms of business apply.