

## Product Description

Vitamon® products are special yeast nutrient preparations. They promote yeast propagation, thus securely provide for a quick fermentation onset and a fully completed fermentation.

- Vitamon® A is a specially selected, pure diammonium phosphate
- Vitamon® B is the salt of vitamin B<sub>1</sub> (thiamine) with a long shelf life

Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories. National legislation has to be observed. In Germany, application in distilleries must comply with customs regulations.

## Aim of Treatment

Products support yeast propagation along with improved fermentation.

## Product and Effect

- Vitamon® A: Application particularly in such cases where phosphate or nitrogen is lacking. An additional, natural basis of yeast nutrition is provided by the ammonium and phosphate content of Vitamon® A, if dosed accordingly. In such a way, yeast propagation and thus fermentation itself is optimized.
- Vitamon® B: Vitamin B<sub>1</sub> has a specially propagating effect on yeast. Since moulds consume the vitamin B<sub>1</sub> of the fruit, Vitamon® B must principally be applied in mashes derived from raw materials susceptible to mould infestation, e.g. fruits. In the course of its application yeast propagation is supported and promoted.

## Dosage and Application

Fruit distilling mashes: Dependent on demand, Vitamon® A is added in amounts of 200 g to 400 g per ton mash, Vitamon® B in amounts of up to maximally 1 g per ton mash Starch distilling mashes: Dependent on demand, Vitamon® A is added in amounts of 500 g to 1500 g per ton mash, Vitamon® B in amounts of up to maximally 2 g per ton mash. Dissolve the Vitamon® products in a little water and add to the mash. Provide for a good distribution by using an appropriate stirring device. Dosage is made before the addition of the fermenting yeast.

## Storage

Store Vitamon® products in a cool, dry and light-protected place. Reseal opened packagings immediately and tightly and use up soon.