



VitaFerm® Bio

Certified 100 % organic yeast nutrient

Product description

VitaFerm® Bio is the first certified organic yeast nutrient for promoting yeast activity during alcoholic fermentation. From the start of fermentation the nutrient supplies the yeast with important amino acids, macro and trace elements which this nutrient naturally contains. The nutrient is based on deactivated organic yeast produced according to the strict criteria of EU Regulation 834/2007. A special milling technique promotes the release of valuable contents. Permitted according to current EU laws and regulations.

Note for organic wine: Please refer to the relevant national regulations regarding the authorization of deactivated yeast. Laboratory tested for purity and quality.

Dosage

<i>Contents</i>	Inactive yeast. Certified organic according to EU Regulation 834/2007. VitaFerm® Bio does not contain any ammonium salts.
<i>Other benefits</i>	<ul style="list-style-type: none"> ▪ VitaFerm® Bio is ideal for supporting all kinds of alcoholic fermentation ▪ Ensures balanced and even nutrition for the fermenting yeasts ▪ Rapid fermentation onset ▪ Ensures complete fermentation ▪ Increased organoleptic purity ▪ Avoidance of off-notes during alcoholic fermentation ▪ VitaFerm® Bio avoids the temperature spikes following the addition of nutrients that can occur when pure ammonium is added. ▪ The yeast's resistance to stress factors, such as a continuous increase in alcohol, low temperatures, yeast toxins and insecticide residues, is increased.
<i>Tip</i>	<ul style="list-style-type: none"> ▪ Preventative use in must significantly improves the speed of fermentation
<i>Dosage</i>	<ul style="list-style-type: none"> ▪ 30 - 40 g/100 L juice ▪ It may be sensible to also add Vitamon® A if the juice is extremely low in nitrogen.
<i>Use</i>	<ul style="list-style-type: none"> ▪ Suspend the VitaFerm® Bio in juice or water and homogenise thoroughly. Add at the start of fermentation.

Storage

Store in a dry place, away from light. Packs which have been opened should be immediately tightly sealed.



Certified organic by LACON GmbH



DE-ÖKO-003
EU agriculture

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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