



Vitamon® A, B Sticks, Combi

Yeast nutrients to support fermentation activity and aroma formation

Product description

The products of Vitamon® range support dynamic fermentation activity. They compensate for shortages in the musts and thereby promote the yeast's metabolic exchange and the associated aroma formation.

Permitted as processing aid according to current EU laws and regulations. Tested for purity and quality.

	Vitamon® A	Vitamon® B Sticks	Vitamon® Combi
<i>Contents</i>	Pure diammonium phosphate, pourable	Vitamin B ₁ (thiamin) in salt form, suitable for storing	User-friendly combination of Vitamon® A and B
<i>Effect</i>	<ul style="list-style-type: none"> ▪ Easily assimilable source of nitrogen for yeast ▪ Promotes yeast growth ▪ Increase in aroma 	<ul style="list-style-type: none"> ▪ Supports yeast metabolism ▪ Reduction of SO₂ binding compounds 	<ul style="list-style-type: none"> ▪ See Vitamon® A and B Sticks
<i>Advantages</i>	<ul style="list-style-type: none"> ▪ Rapid fermentation onset ▪ Supports propagation of yeast cells ▪ Supports fermentation activity and aroma formation ▪ Supports complete fermentation ▪ Reduces tendency to off-flavours ▪ Reduces SO₂ production of yeast 		
<i>Recommendation</i>	<ul style="list-style-type: none"> ▪ We recommend VitaDrive® F3 yeast activator and VitaFerm® Ultra F3 and Vitamon® CE complete nutrients to compensate for the lack of vitamins, micro and macro-nutrients ▪ Obligatory in grapes affected by botrytis (fruit's own vitamin B₁ is consumed by <i>Botrytis cinerea</i>) 		
<i>Dosage</i>	Dependent on grape nutrient situation and processing technology		
<i>Recommended dosage</i>	<ul style="list-style-type: none"> ▪ 50 - 60 g/100 L 	<ul style="list-style-type: none"> ▪ 65 mg/100 L corresponds to 1 stick / 500 L 	<ul style="list-style-type: none"> ▪ 30 - 50 g/100 L
<i>Legal maximum dosage (EU)</i>	<ul style="list-style-type: none"> ▪ 100 g/100 L 	<ul style="list-style-type: none"> ▪ Max. 65 mg/100 L corresponds to 1 stick / 500 L 	<ul style="list-style-type: none"> ▪ 50 g/100 L
<i>Nitrogen discharge</i>	The nitrogen which can be used by yeast (YAN) is increased by each 21 mg/L for a dosage of 10 g/hL Vitamon® A and Vitamon® Combi		
<i>Tip</i>	<ul style="list-style-type: none"> ▪ Staggered dosage (2 - 3x) optimises the yeast's metabolic performance, aroma emphasis and fruit ester formation ▪ Complete nutrients are recommended in the event of grapes heavily contaminated with rot, stuck fermentation and repeated fermentation 		
<i>N.B.</i>	<ul style="list-style-type: none"> ▪ Nutrients with a high ammonium content must not be added to the rehydration batch ▪ Reduce dosages accordingly after 2/3 of fermentation 		
<i>Use</i>	Suspend the Vitamon® products in must or water and add to the fermentation vessel		
<i>Specifics</i>	<ul style="list-style-type: none"> ▪ Contains neutral anticaking agent to reduce clumping - suitable for storage 		

Storage

Store in a dry place, away from light. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.



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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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