

Pure Fermentation Fermentation Salt Plus

Diammonium Phosphate + Vitamin B₁ + Cellulose

Fermentation Salt Plus combined yeast nutrient is a special yeast nutrition compound preparation consisting of diammonium phosphate, vitamin B₁, and cellulose for application during particularly difficult fermentations.

The specific advantages of Fermentation Salt Plus combined yeast nutrient:

- Quicker yeast reproduction
- Quicker fermentation of the substrate
- Increase of the inner surface for highly pre-clarified musts
- Reliable compensation of nitrogen and phosphate deficiency
- Reduction in the pyruvic acid and α -ketoglutarate content
- Higher degree of final fermentation and improved alcohol yield
- Quicker and better sedimentation

Application

Fermentation Salt Plus combined yeast nutrient can be predissolved directly in a small amount of juice, mash or must and then added to the product to be fermented. Even distribution must be ensured by thorough mixing.

Dosage

During a normal course of fermentation, add 4.2 lb/1,000 gal (50 g/hl) SIHA Fermentation Salt Plus combined yeast nutrient to the must, wine, or distillation must.

The addition of Fermentation Salt Plus combined yeast nutrient is particularly recommended in musts, for which problems during fermentation are expected. These are, for example, musts from grapes with a high content in fermentation inhibiting substances, decaying material, or highly pre-clarified musts.

Safety

When used and handled correctly, there are no known unfavorable effects associated with this product.

Particular care must be taken during transport, storage and application of chemicals.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Fermentation Salt Plus combined yeast nutrient must always be stored in a tightly sealed container, and as dry as possible. Once the package is opened, it should be used up very soon.

Delivery Information

Fermentation Salt Plus combined yeast nutrient is sold under article no. 64.405.050 and is available in the following package size:

11.02 lb (5 kg) bucket

Fermentation Salt Plus combined yeast nutrient is sold under article no. HW 010 200 and is available in the following package size:

44.09 lb (20 kg) bag

HS Customs Tariff: 3821 00 00

Certified Quality

During the production process, Fermentation Salt Plus combined yeast nutrient is monitored constantly to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

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