

Pure Fermentation

SIHA Fermentation Salt Plus

1 B 2.4.5.1 · ISc
07/2000

(Diammonium phosphate + Vitamin B1 + Cellulose)

SIHA Fermentation Salt Plus 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 SIHA Fermentation Salt Plus are:

- ▶ 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

SIHA Fermentation Salt Plus 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 50 g/hl (4.2 lb/1000 gal) SIHA Fermentation Salt Plus must, wine, or distillation must.

The addition of SIHA Fermentation Salt Plus 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.

All information is given to the best of our knowledge. However, the validity of the information cannot be guaranteed for every application, working practice and operating condition. Misuse of the product will result in all warranties being voided. Reproduction, even in part, is permitted only with reference to the source. Subject to change in the interest of technical progress.

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.

An EU safety data sheet is available on request.

Storage

SIHA Fermentation Salt Plus 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

The product no. for SIHA Fermentation Salt Plus is 64.405. It is supplied in the following packaging units:

1 x 15 kg (33.07 lb) bag

HS customs tariff: 3105 9099

Certified Quality

During the production process, SIHA Fermentation Salt Plus 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.



Reg. No. 000480 QM