

Pure Fermentation SIHA Fermentation Salt

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03/2004

(Diammonium Phosphate)

SIHA fermentation Salt is a pure diammonium phosphate produced especially for yeast nutrition for application in difficult attenuations.

The specific advantages of SIHA Fermentation Salt:

- ▶ Ensures rapid yeast propagation
- ▶ Equalizes deficiencies in nitrogen and phosphate
- ▶ Improved fermentation degree and higher alcohol yield

Application

SIHA Fermentation Salt can be predissolved directly in a little juice or cold water and then added to the fermenting beverage. Mixing well ensures optimal distribution.

Dosage

With a normal fermenting curve, add 100 g/hl (8.35 lb/1000 gal) SIHA Fermentation Salt (EC-Nr. 1410/2003 since 07.08.2003) to the must, wine or distillation mash.

In Germany the use of diammonium phosphate in compensation distilleries is forbidden by law. In other countries, the relevant national legislation has to be observed.

Safety

When used as directed and processed correctly, no disadvantageous effects are known. Take special care in the transport, storage and application of chemicals.

The EU Safety Data Sheet is available on request.

Storage

SIHA Fermentation Salt must always be stored in tightly-closed packaging and stored as dry as possible. Open packages should be used as soon as possible.

Delivery Information

SIHA Fermentation Salt is sold under Article No. 64.401 and is available in the following package sizes:

1 kg (2.2 lb)	PE-Bag
12 x 1 kg (2.2 lb)	PE-bag in cardboard box
1 x 25 kg (55.12 lb)	Sack

H.S. Customs Tariff No.: 3105 30 10

Certified Quality

SIHA Fermentation Salt is monitored constantly during the production process to ensure consistently high quality. This covers the technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.



Reg. No. 000480 QM

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