



Vitamon® Liquid

Liquid yeast nutrient

Product description

Vitamon® Liquid is a liquid nutrient based on diammonium phosphate and thiamin (vitamin B₁). The liquid formulation facilitates quick assimilation and a strongly fermenting yeast population. As a result fermentation progresses without problem and the sugar is fully converted into alcohol and CO₂. The liquid formulation's great advantage lies in use during fermentation, as it does not cause foaming in the fermentation vessel.

Vitamon® Liquid is an essential part of the innovative Erbslöh® LA-C nutrient concept, which is used in conjunction with Oenoferm® LA-HOG yeast for wines with reduced alcohol content and greater richness in the mouth.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

| | |
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| Composition | Diammonium hydrogen phosphate (19,5 %), thiamine hydro chloride (vitamin B ₁) (0,013 %) completely dissolved in water |
| Other benefits | <ul style="list-style-type: none"> Effectively promotes yeast propagation Prevents off-flavours Promotes formation of aromas and fruit esters Reduction of SO₂ binding partners (SO₂ reduction) through improved pyruvate metabolization Obligatory component in fermentation when using Oenoferm® LA-HOG yeast |
| Tip | <ul style="list-style-type: none"> Continuous dosage during alcoholic fermentation is optimum, possibly via a device for drip dosing We recommend VitaDrive® F3 yeast activator to rehydrate the yeast |
| Recommended and statutory maximum dosage (EU) | <ul style="list-style-type: none"> 200 mL/100 L Maximum: 500 mL/100 L Addition during fermentation possible. Staggered dosage or continuous drip dosage recommended. In case of adding further nutrients, components that are listed under "composition" have to be considered in terms of legal maximum dosages. |
| Nitrogen discharge | <ul style="list-style-type: none"> The yeast assimilable nitrogen (YAN) is increased by 94 mg/L for a dosage of 200 mL/100 L Vitamon® Liquid |
| N. B. | <ul style="list-style-type: none"> Nutrients with a high ammonium content must not be added to the yeast rehydration batch |
| Use | <ul style="list-style-type: none"> Direct addition to must or fermentation vessel |
| Specifics | <ul style="list-style-type: none"> Easy to use, no foaming when added during fermentation |

Storage

Protect from temperature extremes. Storage temperature should be between 10 °C and 20 °C. Vitamon® Liquid may form crystals in temperatures below 10 °C and when stored for a long time. The crystallization is reversible and disappears in warmth. This does not affect the availability and efficacy of the nutrients. 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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