

## Product Description

Vitamon<sup>®</sup> products are special yeast nutrient preparations. They promote yeast propagation, thus securely provide for a quick fermentation onset and a fully completed fermentation.

- Vitamon<sup>®</sup> A is a specially selected, pure diammonium phosphate
- Vitamon<sup>®</sup> B is the storable salt of vitamin B<sub>1</sub> (thiamin)
- Vitamon<sup>®</sup> Combi is based on both components, Vitamon<sup>®</sup> A and Vitamon<sup>®</sup> B

## Aim of Treatment

Support of yeast propagation thus improved fermentation.

## Product and Effect

- Vitamon<sup>®</sup> A: Application particularly in cases of phosphate or nitrogen shortage. An additional, natural basis of yeast nutrition is provided by the ammonium and phosphate content of Vitamon<sup>®</sup> A, if dosed accordingly. In such a way, yeast propagation and fermentation itself are optimized.
- Vitamon<sup>®</sup> B: Vitamin B<sub>1</sub> has a specially propagating effect on the yeast. Since the fungus *Botrytis cinerea* consumes the vitamin B<sub>1</sub> of the fruit, Vitamon<sup>®</sup> B is used in musts from botrytis-infested vintages. The application supports and promotes yeast propagation. SO<sub>2</sub> is saved in this way.
- Vitamon<sup>®</sup> Combi: Vitamon<sup>®</sup> Combi is applied as efficient combination preparation for all musts, all secondary fermentation processes and in sparkling wine production. Vitamon<sup>®</sup> Combi is generally added as preventive agent to musts with unknown nutrient situation. Through the addition of the preparation the must or fermenting wine is provided with the vitamin required for propagation, but also with the nutrients necessary for propagation and for improved fermentation.

Vitamon<sup>®</sup> nutrients contain a neutral flowing aid which prevents lumpiness during storage.

## Dosage and Application of Vita-nutrients

Product	Nutrient type	Recommended dosage	Additional dosage
Vitamon <sup>®</sup> Combi	Basis supply with ammonium and yeast vitamins	Legally admitted max. 50 g/100 L	30-50 g/100 L Vitamon <sup>®</sup> A
Vitamon <sup>®</sup> A	Base nutrient	50-60 g/100 L (legally admitted max. 100 g/100 L)	40-50 g/100 L for unsound, stressed grapes; 65 mg/100 L Vitamon <sup>®</sup> B
Vitamon <sup>®</sup> B	Yeast vitamin	Legally admitted max. 65 mg/100 L	50-60 g/100 L Vitamon <sup>®</sup> A, (legally admitted max. 100 g/100 L)
Vitamon <sup>®</sup> CE	Basis supply and expansion of the inner surface for strongly pre-clarified musts (e.g. by flotation)	Legally admitted max. 60 g/100 L	30-50 g/100 L Vitamon <sup>®</sup> A
VitaFerm <sup>®</sup> Ultra F3	Multi nutrient complex	Gradually 2 x 30-40 g/100 L Legally admitted max. 100 g/100 L)	Mostly not required
VitaDrive <sup>®</sup> F3	Yeast activator for rehydration	1 kg VitaDrive <sup>®</sup> F3 into rehydration preparation/kg yeast	Further nutrient addition into the fermentation vat

Legally admitted dosages refer to EU law. Particularly to prevent untypical ageing characters, an addition of the higher amounts makes sense. Also the tendency to develop sulphide off-flavours is reduced. Suspend the Vitamon<sup>®</sup> products in must/grape juice or water and add to the fermentation vat. It is equally possible to split the dosage: the first half is then added before fermentation start, the second half during the first third of the fermentation process.

## Storage

Store Vitamon<sup>®</sup> products in a cool, dry and light-protected place. Reseal opened packagings immediately and tightly.