



# VitaFerm® Ultra F3

Complex of essential nutrients of the inactive yeast for complete yeast nutrition

## Product description

VitaFerm® Ultra F3 is a multi-nutrient complex which contains all the essential nutritional components from inactive yeast (such as amino acids, fatty acids, minerals, sterols, vitamins, etc.) for certain and successful fermentation.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

## Dosage

Composition	Diammonium hydrogen phosphate (60 %), inactive yeast, yeast cell walls (9 %), thiamine hydrochloride (0,065 %). Inactive yeast naturally contains essential nutrients, which are released during fermentation: <ul style="list-style-type: none"> <li>• Peptides</li> <li>• Mannoproteins</li> <li>• Adsorptive yeast cell walls</li> <li>• Saturated and unsaturated fatty acids</li> <li>• Sterols - <i>especially ergosterol</i></li> <li>• Minerals</li> <li>• Nucleotides – <i>supports the formation of aromas and flavour</i></li> </ul>
Objective	<ul style="list-style-type: none"> <li>• Provides the yeast with all essential nutrients to achieve an optimised fermentation</li> <li>• For difficult fermentation conditions</li> <li>• To avoid fermentation problems</li> <li>• Part of the nutrient concept for producing fresh, fruity wines</li> </ul>
Other benefits	<ul style="list-style-type: none"> <li>• Increases sources of complex nitrogen components</li> <li>• Promotes propagation</li> <li>• Adsorption of fermentation-inhibiting substances</li> <li>• Successfully avoids formation of off-flavours</li> <li>• No residual sugar and clean fermentation profile</li> <li>• Reduction of SO<sub>2</sub> binding partners (SO<sub>2</sub> reduction)</li> </ul>
Tip	<ul style="list-style-type: none"> <li>• For complex wines suitable for laying down and with stable aroma profiles</li> <li>• We recommend the VitaDrive® F3 yeast activator to mobilise optimum yeast metabolic performance</li> </ul>
Dosage	Depending on nutritional situation in the grapes and processing technology
Recommended and statutory maximum dosage (EU)	<ul style="list-style-type: none"> <li>• Staggered dosage (3 x 30 g/100 L) optimises metabolic performance (first dose after addition of the yeast batch, other doses not later than 2/3 of the fermentation)</li> <li>• Maximum: 100 g/100 L</li> <li>• In case of adding further nutrients, components that are listed under “composition” have to be considered in terms of legal maximum dosages.</li> </ul>
Nitrogen discharge	<ul style="list-style-type: none"> <li>• The nitrogen which can be used by yeast (YAN) is increased by 28 mg/L for a dosage of 20 g/100 L VitaFerm® Ultra F3</li> </ul>
Use	<ul style="list-style-type: none"> <li>• Suspend the VitaFerm® Ultra F3 in juice or water and add to the fermentation vessel</li> </ul>
N. B.	<ul style="list-style-type: none"> <li>• Nutrients with a high ammonium content must not be added to the rehydration batch</li> </ul>
Specifics	<ul style="list-style-type: none"> <li>• Contains neutral anticaking agent to reduce clumping - suitable for storage</li> </ul>

## Storage

Store in a dry place, away from light. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany  
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

Fortschritt macht Zukunft®

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.

Version 006 – 11/2019 JF – printed 28.11.2019