



Product description

VitaDrive® F3 protects and stimulates the yeast during rehydration and increases yeast's fitness for 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	<p>Inactive yeast, yeast cell walls (30 %), diammonium hydrogen phosphate (1 %). Inactive yeast naturally contains essential nutrients, which are released into the fermentation medium:</p> <ul style="list-style-type: none"> • Amino acids (A group - <i>absorbed by the yeast in preference</i>) • Minerals • Vitamins <p>Relative amino acid contents in VitaDrive® F3</p> <table border="1"> <caption>Relative amino acid contents in VitaDrive® F3</caption> <thead> <tr> <th>Amino Acid</th> <th>Group</th> <th>Relative Content (%)</th> </tr> </thead> <tbody> <tr><td>Aspartic Acid</td><td>Group A</td><td>~45</td></tr> <tr><td>Arginine</td><td>Group A</td><td>~35</td></tr> <tr><td>Lysine</td><td>Group A</td><td>~45</td></tr> <tr><td>Glutamic Acid</td><td>Group A</td><td>100</td></tr> <tr><td>Threonine</td><td>Group A</td><td>~40</td></tr> <tr><td>Serine</td><td>Group A</td><td>~35</td></tr> <tr><td>Histidine</td><td>Group B</td><td>~25</td></tr> <tr><td>Isoleucine</td><td>Group B</td><td>~35</td></tr> <tr><td>Leucine</td><td>Group B</td><td>~45</td></tr> <tr><td>Methionine</td><td>Group B</td><td>~15</td></tr> <tr><td>Valine</td><td>Group B</td><td>~35</td></tr> <tr><td>Tyrosine</td><td>Group B</td><td>~25</td></tr> <tr><td>Alanine</td><td>Group C</td><td>~45</td></tr> <tr><td>Glycine</td><td>Group C</td><td>~35</td></tr> <tr><td>Proline</td><td>Group C</td><td>~35</td></tr> <tr><td>Tryptophan</td><td>Group C</td><td>~15</td></tr> <tr><td>Proline</td><td>Group D</td><td>~35</td></tr> </tbody> </table>	Amino Acid	Group	Relative Content (%)	Aspartic Acid	Group A	~45	Arginine	Group A	~35	Lysine	Group A	~45	Glutamic Acid	Group A	100	Threonine	Group A	~40	Serine	Group A	~35	Histidine	Group B	~25	Isoleucine	Group B	~35	Leucine	Group B	~45	Methionine	Group B	~15	Valine	Group B	~35	Tyrosine	Group B	~25	Alanine	Group C	~45	Glycine	Group C	~35	Proline	Group C	~35	Tryptophan	Group C	~15	Proline	Group D	~35
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Objective	<ul style="list-style-type: none"> • Support yeast metabolism and growth • Increase content of unsaturated fatty acids, vitamins, sterols and improve resistance to osmotic shock • Improve alcohol tolerance • Increase survival rate at the end of fermentation • Protect aroma and colour • Improve wine's organoleptic profile • Reduce SO₂ requirement 																																																						
Other benefits	<ul style="list-style-type: none"> • Improved assimilation of nitrogen compounds • Prevention of the formation of undesirable components (H₂S) • Adsorption of toxic compounds (bonding with short-chain fatty acids/pesticides/herbicides/ochratoxin A/heavy metals) • Reduction of bitterness in wine and improved mouthfeel 																																																						
Tip	<ul style="list-style-type: none"> • Aid for restarting in the event of stuck fermentation 																																																						
Recommended dosage	<ul style="list-style-type: none"> • 1 kg VitaDrive® F3 in the rehydration batch per 1 kg yeast 																																																						
Maximum dosage	<ul style="list-style-type: none"> • 50 g/100 L 																																																						
Use	<ul style="list-style-type: none"> • VitaDrive® F3 is dosed directly into the must and water mixture (37 - 42 °C), or at the latest after 10 minutes, and mixed in well 																																																						
N. B.	<ul style="list-style-type: none"> • Depending on the nutritional situation of the juice, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families. Components that are listed under "composition" have to be considered in terms of legal maximum dosages. 																																																						

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.