

Biological nutrient for yeast rehydration

Product description

VitaDrive® protects and stimulates the yeast during rehydration and increases yeast's fitness for fermentation. Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Composition	Inactive yeast, yeast cell walls (30 %), diammonium hydrogen phosphate (1 %). Inactive yeast naturally contains essential nutrients, which are released into the fermentation medium: • Amino acids (A group - <i>absorbed by the yeast in preference</i>) • Minerals • Vitamins Relative amino acid contents in VitaDrive® Topp B Group G Group D
Objective	 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	 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
Тір	Aid for restarting in the event of stuck fermentation
Recommended dosage	1 kg Vita <i>Drive®</i> in the rehydration batch per 1 kg yeast
Maximum dosage	50 g/100 L
Use	Vita <i>Drive</i> [®] 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.	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.

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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.erbsioeh.com. Version 009 – 05/2023 FK – printed 17.05.2023