



VitaFerm® Bio

Certified 100% organic yeast nutrient

Product description

VitaFerm® Bio is the first certified organic yeast nutrient for promoting yeast activity during alcoholic fermentation. From the start of fermentation, the nutrient supplies the yeast with important amino acids, macro and trace elements which this nutrient naturally contains. The nutrient is based on deactivated organic yeast produced according to the strict criteria of EU Regulation 834/2007. A special milling technique promotes the release of valuable contents. Permitted according to current EU laws and regulations.

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

Dosage

Contents	Inactive yeast. Certified organic according to EU Regulation 834/2007. VitaFerm® Bio does not contain any ammonium salts.
Other benefits	<ul style="list-style-type: none"> • VitaFerm® Bio is ideal for supporting all kinds of alcoholic fermentation • Ensures balanced and even nutrition for the fermenting yeasts • Rapid fermentation onset • Ensures complete fermentation • Increased organoleptic purity • Avoidance of off-notes during alcoholic fermentation • VitaFerm® Bio avoids the temperature spikes following the addition of nutrients that can occur when pure ammonium is added. • The yeast's resistance to stress factors, such as a continuous increase in alcohol, low temperatures, yeast toxins and insecticide residues, is increased.
Tip	<ul style="list-style-type: none"> • Preventative use in must significantly improves the speed of fermentation
Dosage	<ul style="list-style-type: none"> • 30 - 40 g/100 L juice • It may be sensible to also add e.DAP if the juice is extremely low in nitrogen.
Use	<ul style="list-style-type: none"> • Suspend the VitaFerm® Bio in juice or water and homogenise thoroughly. Add at the start of fermentation.

Storage

Store in a dry place, away from light. Packs which have been opened should be immediately tightly sealed.



Certified organic by LACON GmbH



DE-ÖKO-003
EU agriculture

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