



Vitamon® CE

Yeast nutrient for significantly preclarified musts

Product description

Vitamon® CE compensates for imbalances in nitrogen, mineral and vitamin contents. Vitamon® CE is produced from inactive yeasts. It compensates for the loss of inner surface caused by powerful must clarification measures. The yeast uses it to improve metabolic activity, ensure certain fermentation progress and prevent stuck fermentation.

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

Dosage

Contents	Consists of diammonium phosphate, vitamin B1, inactive yeast cells and cellulose
Other benefits	<ul style="list-style-type: none"> Increases sources of complex nitrogens Promotes propagation Adsorption of fermentation-inhibiting substances Successfully avoids potential formation of off-flavours No residual sugar and clean fermentation profile Reduction of SO₂ binding partners (SO₂ reduction)
Tip	<ul style="list-style-type: none"> Promotes formation of aromas and fruit esters We recommend VitaDrive® yeast activator to rehydrate the yeast
Recommended and statutory maximum dosage (EU)	<ul style="list-style-type: none"> Up to 60 g/100 L Staggered dosage (2 - 3x) optimises metabolic performance (first dose after addition of the yeast batch, other doses not later than 2/3 of the fermentation)
Nitrogen discharge	The yeast assimilable nitrogen (YAN) is increased by 30 mg/L for a dosage of 20 g/100 L Vitamon® CE
N. B.	Nutrients with a high ammonium content must not be added to the rehydration batch.
Use	Suspend the Vitamon® CE in must or water and add to the fermentation vessel
Specifics	Contains neutral anticaking agent to reduce clumping - suitable for storage

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.