

Yeast nutrients to support fermentation activity

Product description

The Vitamon[®] products support dynamic fermentation activity. They compensate for shortages in the musts and thereby promote the yeast's metabolic exchange and the associated aroma formation.

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

	Vitamon [®] B Sticks	Vitamon [®] Combi
Contents	Thiamine hydrochloride (vitamin B ₁) in	User-friendly combination of diammonium hydrogen
	salt form, suitable for storing	phosphate and thiamine hydrochloride (vitamin B ₁) (0,13 %)
Effect	 Supports yeast metabolism 	Easily assimilable source of nitrogen for yeast
	• Reduction of SO ₂ binding	Promotes yeast growth
	compounds	Increase in aroma
		Supports yeast metabolism
		• Reduction of SO ₂ binding compounds
Advantages	Rapid fermentation onset	
	Supports propagation of yeast cells	
	Supports fermentation activity and aroma formation	
	Supports complete fermentation	
	Reduces tendency to off-flavours	
	Reduces SO ₂ production of yeast	
Recommendation	We recommend VitaDrive [®] yeast activator and VitaFerm [®] Ultra and Vitamon [®] CE complete nutrients	
	to compensate for the lack of vitamins, micro and macro-nutrients.	
	• Obligatory in grapes affected by botrytis (fruit's own vitamin B1 is consumed by Botrytis cinerea).	
Dosage	Dependent on grape nutrient situation and processing technology	
Recommended	• 65 mg/100 L	• 30 - 50 g/100 L
dosage	corresponds to 1 stick/1,000 L	
Legal maximum	 Max. 65 mg/100 L 	• 50 g/100 L
dosage (EU)	corresponds to 1 stick/1,000 L	
Nitrogen	The nitrogen which can be used by yeast (YAN) is increased by each 21 mg/L for a dosage of	
discharge	10 g/hL Vitamon [®] Combi.	
Тір	Staggered dosage (2 - 3x) optimises the yeast's metabolic performance, aroma emphasis and fruit	
	ester formation.	
	We recommend to use fully effective multi-nutrient complexes for extremely rotten grapes, stuck	
	fermentations and fermentation restarts.	
N. B.	 Nutrients with a high ammonium content must not be added to the rehydration batch. 	
	When adding further nutrients, components that are listed under "composition" must be considered	
	in terms of legal maximum dosages.	
Use	Suspend the Vitamon [®] products in must or water and add to the fermentation vessel	

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.erbsloeh.com. Version 010 – 06/2023 FK – printed 27.06.2023