



Vitamin® B Sticks, Combi

Yeast nutrients to support fermentation activity

Product description

The Vitamin® 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.

	Vitamin® B Sticks	Vitamin® Combi
Contents	Thiamine hydrochloride (vitamin B ₁) in salt form, suitable for storing	User-friendly combination of diammonium hydrogen phosphate and thiamine hydrochloride (vitamin B ₁) (0,13 %)
Effect	<ul style="list-style-type: none"> Supports yeast metabolism Reduction of SO₂ binding compounds 	<ul style="list-style-type: none"> Easily assimilable source of nitrogen for yeast Promotes yeast growth Increase in aroma Supports yeast metabolism Reduction of SO₂ binding compounds
Advantages	<ul style="list-style-type: none"> Rapid fermentation onset Supports propagation of yeast cells Supports fermentation activity and aroma formation Supports complete fermentation Reduces tendency to off-flavours Reduces SO₂ production of yeast 	
Recommendation	<ul style="list-style-type: none"> We recommend VitaDrive® yeast activator and VitaFerm® Ultra and Vitamin® 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 dosage	<ul style="list-style-type: none"> 65 mg/100 L corresponds to 1 stick/1,000 L 	<ul style="list-style-type: none"> 30 - 50 g/100 L
Legal maximum dosage (EU)	<ul style="list-style-type: none"> Max. 65 mg/100 L corresponds to 1 stick/1,000 L 	<ul style="list-style-type: none"> 50 g/100 L
Nitrogen discharge	The nitrogen which can be used by yeast (YAN) is increased by each 21 mg/L for a dosage of 10 g/hL Vitamin® Combi.	
Tip	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> 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 Vitamin® 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.