



# Vitamon® Plus

Nutrient for alcoholic fermentation

## Product description

Vitamon® Plus is a highly efficient complex of diammonium phosphate, vitamins, minerals and trace elements available to yeast. It increases the freely assimilable nitrogen available to the yeast, stimulates propagation and fermentation activity and increases vitality.

Vitamon® Plus facilitates fermentation of low-nutrient liquid media, such as aqueous marc extracts and glucose syrup. The numerous stimulating factors increase alcohol tolerance according to suitable yeast strains and facilitate production of neutral alcoholic bases (18 % ABV) by means of fermentation.

When used correctly, arrested fermentation as a result of nutrient deficiency is precluded.

## Dosage

The exact dosage is to be matched to individual requirements.

1 g/L for fermentation of a batch with 30 % fruit and 15 % potential total alcohol

4 g/L for fermentation of pure dilute glucose syrup with 17 % potential total alcohol

Vitamon® Plus is added to the fermentation batch in one dose. The stimulating factors it contains allow non-recurring adjustment of the potential total alcohol. This makes further sweetening, known as “back sweetening”, unnecessary.

## Storage

Vitamon® Plus is very prone to absorption of odours and moisture. This is why the product must always be protected against taint and moisture. Packs which have been opened should be immediately hermetically sealed. No liability can be accepted for improper storage and use.