



# FOSFOACTIV PREMIUM®

## PHOSPHOROUS YEAST NUTRIENT

### COMPOSITION



Fine micrometry cellulose 50%, dibasic ammonium phosphate 37.5%, yeast cell walls 12.5%.

### CHARACTERISTICS



Preparation based on dibasic ammonium phosphate and adsorbent polymers, produced from yeast and vegetables.

The formulation of FOSFOACTIV PREMIUM® has been studied to provide yeast with the most rapidly usable form of nitrogen. The content of both cellulose and yeast cell walls provides a mechanical support for the yeast cells and adsorbs toxic substances, allowing gradual release of nitrogen and oxygen.

Yeast cell walls are also a source of nitrogen elements (amino acids and proteins), lipids (sterols) and other microelements with vitamin characteristics, essential for the normal course of fermentation.

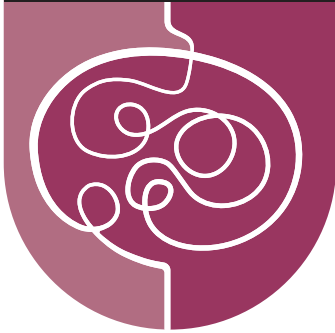
The presence of nitrogen under the form of phosphoric salt helps to lower the pH of must to a lesser extent than ammonium sulphate. FOSFOACTIV PREMIUM® is therefore recommended as yeast nutrient especially in grape musts with higher acidity; moreover, the phosphates work on the yeast metabolism and lower the iron and calcium content.

### APPLICATIONS



FOSFOACTIV PREMIUM® is used at best when fermentation has already started for 1-2 days (theoretically at the end of the exponential growth period) and in combination with oxygen. In combination with V STARTER PREMIUM®, at the beginning of fermentation, it guarantees the supply of various nutritive substances in the most appropriate moment.

**When using FOSFOACTIV PREMIUM® comply with the relative legal regulations in force.**



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### DIRECTIONS FOR USE

Dissolve FOSFOACTIV PREMIUM® in water at 1:5 rate; then add to the product and mix evenly. The sequential use with one of the V STARTER line products is included in the best nutrition procedures, they are available by our technical dept.



### DOSAGE

From 40 to 80 g/hL.  
Caution: 80 g/hL of FOSFOACTIV PREMIUM® provide 30 g/hL of ammoniac salts and 10 g/hL of yeast cell walls.



### PACKAGING

500 g poly laminated bags and 15 kg bags.



### STORAGE

This product is slightly hygroscopic. Keep in a cool dry place. Close open packs again carefully.



### HAZARD

Based on the current European regulations the product is classified: not hazardous.