FERMENTATION ACTIVATORS



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D.A.P. ACTIV

YEAST NUTRIENT

COMPOSITION

88 % dibasic ammonium phosphate, 11.8 % filtration adjuvant, 0.2 % thiamine hydrochloride.

CHARACTERISTICS

Compound preparation containing nitrogen in the form of dibasic ammonium phosphate and vitamin B1 (thiamine).

The ammoniacal nitrogen is easily assimilable by the yeasts and contributes to satisfying the need for YAN (yeast assimilable nitrogen) by the yeasts during fermentation. The thiamine in D.A.P. ACTIV is of primary importance for the growth and the fermentation metabolism of the yeast. It creates the best conditions for the development of the blastomycete flora, inducing the yeast to produce limited amounts of acetaldehyde and ketonic acids, which leaves a larger fraction of active molecular sulfur dioxide in wine.

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APPLICATIONS

D.A.P. ACTIV was specifically developed for use in must under fermentation, where it creates a favorable environment for the development and multiplication of yeast, and therefore avoids stuck fermentation that could lead to anomalies in composition and compromise the quality of the product. More details about the management of nitrogenous nutrients during fermentation can be found in the Procedures, available through the Technical Service of Enologica Vason.

Ammoniacal nitrogen, which is the most easily assimilable source of nitrogen for the yeast, thiamine and the phosphates, redress any deficiencies of the must, due to environmental (soil) and technological (excessive use of clarifiers) factors, and to characteristics of the grape variety. Therefore, D.A.P. ACTIV is especially

recommended for temperature controlled fermentations of clarified or filtered musts. In case of refermentations or stuck fermentations it's recommended the use of D.A.P ACTIV according the procedures: in this case the presence of alcohol, sulphur dioxide, and toxic substances, as well as the absence of nutritive substances, are all adverse influences on the inoculation yeasts.

When using D.A.P. ACTIV comply with the relative legal regulations in force.



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FERMENTATION ACTIVATORS



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D.A.P. ACTIV

YEAST NUTRIENT

DIRECTIONS FOR USE

Dissolve D.A.P. ACTIV in a small amount of water, then add to the product to be fermented. 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.

ß	DOSAGE
~	10 to 30 g/hL in musts to be fermented; 10 to 20 g/hL for refermentations and stuck fermentations. Attention: 30 g/hL of D.A.P. ACTIV provide 60 mg/hL thiamine and 26 g/hL ammonia- cal salts (phosphates).
F=7	PACKAGING
	15 kg bags.
F	STORAGE
	Keep in a cool dry place. Close open packs again carefully.
	HAZARD

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



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