ATTIVANTI DI FERMENTAZIONE



DIBASIC AMMONIUM PHOSPHATE

YEAST NUTRIENT

COMPOSITION

Dibasic ammonium phosphate.



 \otimes

CHARACTERISTICS

White, shiny, extremely pure crystalline salt. Totally soluble in water.

APPLICATIONS

DIBASIC AMMONIUM PHOSPHATE is one of the most complete feed for yeast as it provides yeasts both with phosphorus and nitrogen in a readily assimilable ammoniacal form. The nitrogen and phosphorus stimulates the formation of enzymes and amino acids necessary for a regular fermentation.

Often musts lack of assimilable nitrogen, for this reason its supply, in proper quantities and ways, together with oxygen, is a strategic parameter for a regular fermentation; the management of the yeast nitrogen feed is a key element for the aromatic bouquet mainly in white wines and to ensure a complete fermentation. Normally we suggest DIBASIC AMMONIUM PHOSPHATE in very acid musts; in fact, part of the phosphate ion in addition of being metabolized by the yeast can be subjected to calcium and iron precipitation.

DIBASIC AMMONIUM PHOSPHATE can be used during the first or second fermentation process; in the latter case, it will be necessary to check the presence of iron before using it in order to avoid clouding phenomena linked to the phosphate-ferric casse.

When using DIBASIC AMMONIUM PHOSPHATE comply with the relative legal regulations in force.



ATTIVANTI DI FERMENTAZIONE



<u>I</u>B

DIBASIC AMMONIUM PHOSPHATE

YEAST NUTRIENT

DIRECTIONS FOR USE

Dissolve the DIBASIC AMMONIUM PHOSPHATE in water; for a better use of the fermentation nutrients please consult Enologica Vason procedures on the matter. It is not recommended to add the product when dispersing the yeasts during rehydration.

Æ	DOSAGE
<i>.</i>	From 20 to 30 g/hL. This dosage provides approx. 77 mg/L of ammoniacal nitrogen and 161 mg/L of phosphoric anhydride. If it's used in sequence with one of the products V STARTER line is included in the best nutrition procedures, available by our technical service.

DOCACE

	PACKAGING
U	25 kg bags.
	STORAGE

The product is slightly hygroscopic. Keep in a cool, dry place. Close open packs securely.

<u>^</u>

HAZARD

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



Enologica Vason S.p.A. Via Nassar, 37 | 37029 S. Pietro in Cariano (VR) - Italy | Tel. +39 045 6859017 | Fax +39 045 7725188 info@vason.com | www.vason.com