



# V ACTIV

## YEAST FOOD

### COMPOSITION



Ammonium sulphate 55%, dibasic ammonium phosphate 33%, filtration adjuvant 11,8%, thiamine hydrochloride 0,2%.

### CHARACTERISTICS



Complex preparation containing easily absorbable (ammoniac) nitrogen, phosphates and vitamin B1 (thiamine).

Concentrations have been studied to provide an optimal effect on yeast growth. Being the thiamine contained in V ACTIV is of primary importance for the growth and the fermentative metabolism of yeast, it creates the best conditions for the development of the blastomycotic flora, causing the yeast to produce a limited quantity of acetaldehyde and ketoacids and therefore maintaining a higher concentration of active molecular sulphurous dioxide in the wine.

### APPLICATIONS



V ACTIV has been created to be used during must fermentation. It creates the ideal environment for yeasts to develop and proliferate, thereby avoiding difficult fermentations that may lead to anomalies in the composition and to bad product quality. Also with a second dosage of nutrients during alcoholic fermentation.

The thiamine, the phosphates and the ammoniac nitrogen, which is the most easily absorbable nitrogen for yeast, re-integrate possible edaphic must deficit due to environmental (soil) and technical (aggressive clarification) reasons as well as to specific vine characteristics. V ACTIV is particularly recommended for fermentation of limpid must at controlled temperature. It is also recommended in case of re-fermentation or stuck fermentation.

**When using V ACTIV comply with the relative legal regulations in force.**



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### DIRECTIONS FOR USE

Dissolve V ACTIV in some water and then add to the product to be fermented. It's not recommended during rehydration when yeasts are dispersed.



### DOSAGE

10 to 30 g/hL in must ready for fermentation  
10 to 20 g/hL for refermentation or stuck fermentation  
WARNING: 30 g/hL of V ACTIV correspond to 60 mg/hL of thiamine and 26 g/hL of ammoniac salts (sulphates and phosphates).



### PACKAGING

1 kg poly laminate bags.  
15 kg bags.



### STORAGE

Store in a cool and dry place. Close the bag properly after use.



### HAZARD

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