

Nutrient Complex for Wine Yeast – Nutrient Yeast

Product Description & Functions:

Nutrient Yeast is a comprehensive, chemically defined nutrient complex for yeast, specially developed for fast, complete, and trouble-free fermentation. The product provides macro and micronutrients in an easily assimilable form necessary for yeast fermentation, including nitrogen (urea source), phosphorus, potassium, magnesium, and all essential vitamins and trace elements derived from pure chemical forms. The product is particularly beneficial for wines with low fruit content.

Technical Specifications:

- Appearance: White crystalline and fine powder mixture
- Total Nitrogen: > 20%
- Total P₂O₅: > 15%
- Heavy Metals (as Pb): < 10 mg/kg
- Fluorine: < 150 mg/kg
- Chloride: < 10 mg/kg
- SO₃: < 250 mg/kg
- Lead: < 5 mg/kg
- Arsenic: < 2 mg/kg

Dosage & Application:

Add Nutrient Yeast in a 1:10 ratio with warm water (30–40°C), mix for 5 minutes, then add to the fermentation vessel with wine must and mix thoroughly. Nutritional requirements will vary depending on the composition of the juice/must, but as a guideline, recommended dosages are 500 g per 1,000 L for 10% ABV, and 800 g per 1,000 L for up to 14% ABV.

Safety:

The product is not hazardous when used as intended. MSDS is available upon request.

Storage:

Store in the original sealed packaging in a dry, cool place. After opening, ensure the packaging is properly resealed. Shelf life when stored correctly: 24 months.

Package: Sachet or bag (upon request).

