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TECHNICAL DATA SHEET

YEAST NUTRIENT

NUTRIFERM GRADUAL RELEASE

Gradual release fermentation nutrient.

COMPOSITION
Diammonium Phosphate (90%), tannins.

GENERAL CHARACTERISTICS
Innovative nutrient composed of DAP, gallic tannin and untoasted oak tannins. The specific permeability characteristics of its packaging controls the release of its content during fermentation. The release of yeast nutrient begins at the end of the yeast growth phase (when the addition of nitrogen is a fundamental practice to guarantee the survival of a population large enough to complete fermentation) and continues for up to eight days.

- Easy management of nutrition for aromatic yeast strains: NUTRIFERM GRADUAL RELEASE can be added at the beginning of fermentation without interfering with yeast assimilation of amino acids as it releases its content (ammonium ions) after few days of contact. To enhance wine aromatic intensity and complexity, we recommend the addition of amino acids such as NUTRIFERM AROM or NUTRIFERM AROM PLUS at inoculation.
- Simple yeast nutrition management: only one addition needed at the beginning of fermentation. With release of its content starting at the end of the exponential phase of yeast growth and lasting a week, NUTRIFERM GRADUAL RELEASE eliminates the need to supplement the ferment with nutrients, reducing time and labor.
- Manage reduction characters during fermentation: the continuous release of ammonium ions and tannin during the second half of fermentation prevents the synthesis of hydrogen sulfide by yeast and increases freshness and complexity.

APPLICATIONS

- Yeast nitrogen nutrition
- Prevent stuck or sluggish fermentations
- Prevent H2S production from yeast and improve freshness and aromatic cleanliness
- Nitrogen nutrition and prevention of reduction aromas during second fermentation in tank for sparkling wine production
- Facilitates nutrition management, limits cellar operation
- Red, white, rosé, sparkling base and sparkling wines produced with tank fermentation

DOSAGE
1 kg bag contains 850 g of diammonium phosphate. Recommended for 25-100 hL of must.
5 kg bag contains 4200 g of diammonium phosphate. Recommended for 100-500 hL of must.

INSTRUCTIONS FOR USE
Insert bag into fermentation tank and attach it to the bottom of the tank. The bag should remain completely immersed during alcoholic fermentation.

PACKAGING AND STORAGE CONDITIONS
1 Kg, 5 Kg

Sealed package: store in a cool, dry and well-ventilated place.
Opened package: carefully reseal and store as indicated above.

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COMPLIANCE
The product is in compliance with:
Codex Œnologique International

Product approved for winemaking, in accordance with:
Reg. (CE) N.606/2009
Reg. (UE) 2019/934 (applied from 7 December 2019)

Product approved for winemaking by the TTB.
Maximum legally permitted dosage in USA: 96 g/hL
Maximum legally permitted dosage in EU: 100 g/hL

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