

TECHNICAL INFORMATION SHEET: YEAST VIT CIDER - YEAST NUTRIENT

PRODUCT NAME:
YEAST VIT CIDER

PRODUCT CODE:
YVIT-CIDER

COMMODITY CODE:
29369000

PACKAGING:
5 AND 25 KG

Description

Yeast Vit Cider is supplied as a free flowing pale brown to yellow crystalline powder, which is a formulated blend of organic salts, vitamins, amino acids and trace elements along with an approved organic source of nitrogen. Yeast Vit Cider is designed to ensure correction of nutrient deficiencies in apple juice.

Benefits

- Improves rate of yeast growth.
- Prevents slow fermentations
- Useful in low nitrogen juices
- Concentrated in powder product, economical in use

Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to obtain ideal dosage rates for the best results
- Do not add too much of the product or over-vigorous fermentation will result
- Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

Principle

Yeast needs readily used sources of vitamins and trace elements. Deficiencies of such components can cause the following symptoms:

- Long lag phase
- High pH
- Sticking fermentations
- Poor finings

Application and rates of use

The product can be mixed into the yeast slurry about 30 minutes before pitching into the fruit extract or alternatively mixed with a small volume of fruit extract and added to the fermenter.

Yeast Vit Cider should be added at a rate of between 3.5 g and 8.5 g per hectolitre of juice. A Suitable starting rate would be 5 g per hectolitre. A high rate may be required for a short period, after which the rate of addition can be significantly reduced. With regular use, low rates can be effective in preventing nutrient deficiencies.

Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature is 10°C - 15°C
- The shelf life at the recommended storage conditions is at least one year from the date of manufacture

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