

Description

Yeast Vit Cider is supplied as a pale brown to yellow crystalline powder, which is a formulated blend of salts, vitamins, amino acids and trace elements along with an approved inorganic 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 product, economical in use

Principle

Yeast requires readily available sources of vitamins and trace elements. Deficiencies in these essential components can lead to several issues, including:

- · Prolonged lag phase
- · Elevated pH levels
- · Stuck fermentations

PRODUCT CODE

YVIT-CIDER

COMMODITY CODE

29369000

PACKAGING (kg)

5 & 25 kg

STORAGE

Keep in original container. Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 5°C - 25°C.

Location

Store in cool, dry conditions.

Shelf Life

At the recommended storage conditions, two years from date of manufacture.

Application & Rates of Use

The product can be pre-mixed with a small volume of juice before adding to the fermenter. Yeast Vit should be added at a rate of 3.5-8.5 g/hL of juice. A suitable starting rate would be 5 g/hL. 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.

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
- · Avoid adding an excessive amount of the product, as this can lead to over-vigorous fermentation
- · Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

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

MURPHY & SON	Product name : Yeast Vit Cider
	Product code: YVIT-CIDER
	Doc Ref: TDS084
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 04/03/2025
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