

TECHNICAL INFORMATION SHEET: YEAST VIT BUFFER THE ACID SLAYER

PRODUCT NAME:

Yeast Vit Buffer the
Acid Slayer

PRODUCT CODE:

YVIT-BUFFER

COMMODITY CODE:

21021010

PACKAGING:

5 AND 20 KG

Description

Yeast Vit Buffer the Acid Slayer is a blend of buffers adapted to maintain a constant intracellular pH in yeast during sugar fermentation.

Benefits

- Maintains optimal pH for enzyme functioning within yeast cells during growth and metabolism
- Prevent sluggish, slow or stuck fermentation
- Decreases inhibitory effect of organic acids on yeast growth
- Improve yeast health during its critical growth phase

Guidelines for use

- Check that the product is within its shelf life before use
- Do not exceed product specification for use
- Precautions should be taken to avoid creating and inhaling dust.
- Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

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

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)**

Application and rates of use

(a) How much of the product to add

Typical rates of addition is based on target %ABV as below.

Target %ABV	Dosage (g/hl)
< 3	110
4-6	110
7-9	160
10-13	180
14-15	220

(b) When to add the product

To achieve the best results, the product should be added cold side after sugar solution boil (< 40°C).

Storage and shelf life

- Store in a cool and dry environment.
- Once opened, keep the package properly closed in a cool and dry place.
- Keep containers sealed when not in use
- The shelf life at the recommended storage temperature is three years from date of manufacture

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