

TECHNICAL INFORMATION SHEET: YEAST VIT JUST ADD SUGAR

PRODUCT NAME:

Yeast Vit Just Add

Sugar

PRODUCT CODE:

YVIT-JAS

COMMODITY CODE:

29369000

PACKAGING:

5 AND 20 KG

Description

Yeast Vit Just Add Sugar is a combination of nitrogen, vitamins, amino acids, yeast extract and trace elements optimised to aid yeast growth during the fermentation of sugar solutions.

Benefits

- Prevent sluggish, slow or stuck fermentation
- Prevent development of yeast off flavours
- Provide the building blocks required for yeast proliferation
- Improve yeast health during its critical growth phase
- Easy to use liquid formulation

Guidelines for use

- Check that the product is within its shelf life before use
- 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)



1



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	140		
4-6	160		
7-9	190		
10-13	220		
14-15	270		

(b) Where to add the product

To achieve the best results, the product should be added cold side after sugar solution boil ($< 40^{\circ}$ C).

Storage and shelf life

- Store in cool conditions, away from direct sunlight
- Keep containers sealed when not in use
- Maximum storage temperature 10°C
- Recommended storage temperature 1 to 5°C
- Do not allow the product to freeze
- The shelf life at the recommended storage temperature is one year from date of manufacture

PRODUCT	Yeast Vit Just Add Sugar	PRODUCT CODE	YVIT-JAS
ISSUE No.	1	DATE	01/07/21
WRITTEN BY	M Awoniyi	AUTHORISED BY	Iain Kenny

