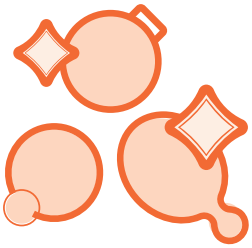
EST. 1887
MURPHY & SON



NUTRIENTS

YEAST VIT BUFFER THE ACID SLAYER

TECHNICAL DATA SHEET

Description

Yeast Vit Buffer is a specialised blend of buffers designed to prevent pH drops, ensuring optimal pH stability during the fermentation of solutions with low buffering capacity (e.g. sugar solutions).

Benefits

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

PRODUCT CODE

YVIT-BUFFER

COMMODITY CODE

21021010

PACKAGING (kg)

5 & 20 kg

STORAGE

Keep containers sealed when not in use.

Temperature

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

Location

Store in a cool and dry environment.

Shelf Life

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

Application & Rates of Use

Typical rates of addition are based on target %ABV as shown below:

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

To achieve the best results, the product should be added cold side after sugar solution boil (< 40°C). Always dose separately from yeast nutrients and do not mix with other additives before adding to the fermenter.

Guidelines For Use

- Check that the product is within its shelf life before use
- Avoid excessive dosing
- Precautions should be taken to avoid creating and inhaling dust
- 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

EST. 1887 MURPHY & SON	Product name : Yeast Vit Buffer the Acid Slayer
	Product code: YVIT-BUFFER
	Doc Ref: TDS080
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 04/03/2025
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