**NUTRIENTS**

# JUST ADD SUGAR

## TECHNICAL DATA SHEET

### Description

Just Add Sugar is a combination of yeast assimilable nitrogen, vitamins, yeast extract and trace elements optimised to aid yeast growth and fermentation of nutrient deprived sugar-washes or blends.

### Benefits

- Prevents sluggish, slow or stuck fermentations
- Prevents development of yeast off flavours
- Provides the building blocks required for yeast proliferation
- Improves yeast health during its critical growth phase
- Easy to use liquid formulation

#### PRODUCT CODE

YVIT-JAS

#### COMMODITY CODE

29369000

#### PACKAGING (kg)

5 & 20 kg

#### STORAGE

Keep containers sealed when not in use.

#### Temperature

Maximum storage temperature is 10°C.

Do not allow the product to freeze.

#### Location

Store in cool conditions, away from direct sunlight.

#### Shelf Life

At the recommended storage conditions, one year from date of manufacture.

## Application & Rates of Use

### Addition rate:

Typical rates of addition are 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

### Addition point:

To achieve the best results, the product should be added cold side after sugar solution boil (< 60°C).

### Further information for successful fermentations:

For optimal performance, use with Just Add Sugar: Magnesium Sulphate solution to provide yeast cells with the essential cofactor required in a vast number of catalytic reactions that protect yeast cells against stress during sugar fermentation process. Use with Murphy's Just Add Sugar: Buffer The Acid Slayer to prevent significant pH drops during fermentation, particularly in sugar washes, as they lack buffering capacity. This combination helps maintain optimal pH levels throughout the fermentation process. Always dose separately, and do not mix the products prior to adding them to the fermenter or kettle.

## Guidelines For Use


- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- Shake well before use

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto: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](mailto:compliance@murphyandson.co.uk)

  For Health & Safety Information refer to the Safety Data Sheet.	Product name : Just Add Sugar
	Product code: YVIT-JAS
	Doc Ref: TDS085
	Issue Date: 04/03/2025
	Issue Number: V01
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