

Yeast nutrient FN503

DESCRIPTION

Yeast nutrient FN503 is an organic ingredient derived from *Saccharomyces cerevisiae* cells and used for high quality alcoholic fermentations. It is rich in free amino acids and small peptides. Amino acids are used as nutrients for yeast growth and aromatic precursors. This yeast derivative provides natural nitrogen for yeast to face the stressful conditions (high sugars, lack of nutrition) and avoid stuck or sluggish fermentations. It also provides vitamins and minerals to improve yeast cell growth and multiplication.

PROPERTIES

- Supply nutrients (free amino acids, small peptides, vitamins and minerals) to stimulate yeast multiplication and growth
- Improve the viability and the metabolism of yeast during wine fermentation
- Provide aromatic precursors to synthesize higher alcohols, acetates and esters
- Inhibit the production of negative sulfur compounds (H₂S)

Total nitrogen	≥ 10%
Amino nitrogen	≥ 5.0%
Moisture	≤ 6%
pH	5.3-7.2
Ash	≤ 15%



APPLICATION

FN503 is particularly recommended in the following cases:

- Over-ripping grape with high potential alcohol and poor nitrogen
- Highly clarified grape juice
- Restart the stuck or sluggish fermentations
- Nitrogen deficiency (YAN <200 mg N/L)

Dissolve FN503 in 10 times its weight of water or must, add directly to grape juice or must and pump-over.

DOSAGE

Recommended dosage: 15 to 30 g/hL

PACKAGING AND STORAGE

20kg / bag

Store in a cool, dry and odourless environment.

Shelf life at the recommended storage temperature is 24 months.

Opened package use rapidly.

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