

Yeast nutrient FN502

Yeast nutrient FN502 mainly comes from the cytoplasm of yeast. This organic nutrient preparation rich in free amino acids and provide assimilable nitrogen to yeast multiplication and growth.

Characteristics

- Effectively supplement nitrogen nutrition for the nutritional deficiency fermentation.
- Provide free amino acids and improve cellular multiplication and growth.
- Ensure yeast viability, accelerate alcoholic fermentation.
- Improve fermentation metabolism and reduce off-flavor. Provide fermentation aroma precursors.

Ingredients

Aspect	Powder
Smell	Typical smell of yeast extract
Color	Light yellow to brown yellow
Moisture	≤6%
Total nitrogen	≥10.0%
Amino nitrogen	≥4.0%
pH	4.5 - 6.5

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Applications

Yeast Nutrient is recommended for the following situations:

Potential alcohol > 14%

Total sugar > 250g / L

Turbidity < 50NTU

Fermentation temperature <18 °C,

pH < 3.3

Content of assimilable nitrogen < 200mg / L

Dissolve Yeast Nutrients with fruit juice or warm water, add directly to grape juice or must and pump-over.

Dosage

15-30 g/hL (150-300 ppm).

Package

10kg/bag or 20kg/bag

Storage and shelf life

Store in a cool, dry and odorless environment.

Shelf life at the recommended storage conditions is 24 months.