



Characteristics

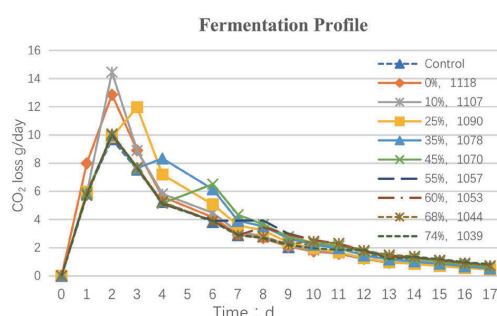
- Provides 13~14 mg N/ 100mg.
- Provides inorganic nitrogen and alpha amino acids to help alcohol fermentation completely.
- Provides nitrogen, sterols, long-chain fatty acids and vitamins to promote yeast growth.
- Reduce the occurrence of sluggish and stuck fermentations.

Applications

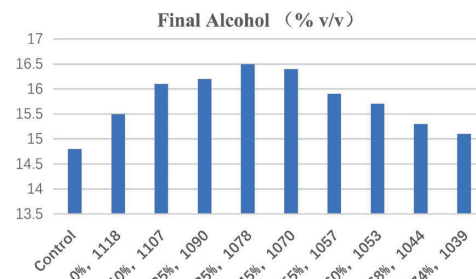
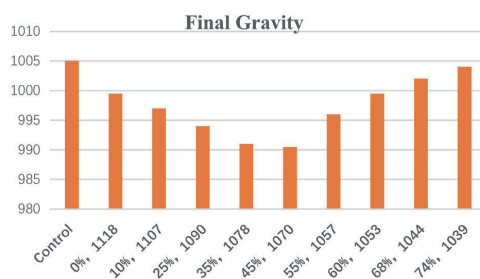
- YAN (Yeast Available Nitrogen) <150 ppm
- Over-clarification juice, turbidity <50 NTU
- Sugar concentration >250 g/L

NutrienFast is a complex yeast nutrient with DAP, inactive yeast, and thiamine, developed to prevent stuck or sluggish fermentations. It supplies nitrogen, amino acids, VB1, sterols and long chain fatty acids to promote yeast metabolism and prevent the production of undesirable compounds.

Experimental Results



Grape juice: sugar, 280 g/L; gravity, 1118, pH3.36, Fermentation temperature, 25 °C, NutrienFast, 0.4 g/L at different fermentation phases.



Adding nutrients at about 25%-45% sugar consumption of alcoholic fermentation is effective. When the alcohol reaches more than 10%v/v, yeast no longer absorbs nutrients.

Usage

Dosage: 20-40 g/hL

Dissolve it in 10 times its weight of water or must, add to the fermentation container, and mix up. Use at 25%~45% sugar consumption of alcoholic fermentation, after adding yeast.

Storage

Store in a cool, dry and odorless place. Use up as soon as possible once open. Shelf life is 36 months at the recommended storage conditions.

Package: 5 kg/bag, 5 kg*2/ box.