

ZIMOVIT

TECHNICAL CHARACTERISTICS

The recent developments on fermentations have demonstrated the importance of nitrogen and thiamine (Vitamin B1) in fermentations for the production of quality wine. The "deficiency threshold" of nitrogen in the must is of 140-150 mg/L.

ZIMOVIT is a complex fermentation nutrient, which supplies the yeast (indigenous or selected) with free amino nitrogen (FAN) and thiamine, necessary for a proper alcoholic fermentation. The ZIMOVIT formulation was studied to render it easily soluble and dispersible in the mass to be fermented.

APPLICATIONS

The use of ZIMOVIT during the fermentation stimulates the growth and the multiplication of the yeasts with the advantage of obtaining a greater quantity of glycerin and of esters and therefore obtaining wines which are smoother and more fragrant.

ZIMOVIT is indicated for all fermentation in general, for stuck fermentations and in the elaboration of sparkling wines.

In distilleries the use of ZIMOVIT is indicated for virgin and semi-fermented grape pomace, in molasses, ciders and fermentable fruit in order to use up all the residual sugars, with the maximum sugar/alcohol yield.

COMPOSITION

Dibasic ammonium phosphate - Ammonium sulfate - Potassium bicarbonate - Thiamine hydrochloride

DOSAGE AND INSTRUCTIONS FOR USE

Dissolve ZIMOVIT in a small amount of water, must or wine and add to the mass to be fermented during pumping over or add directly to the yeast must to be treated, with aeration. It is recommended to add half of the ZIMOVIT dose at mid-fermentation and also in accordance with the use of other nutrients such as NUTROZIM o CREA-FERM.

20 - 100 g/hL for fermentations in general

Note: 100 g/hL supply the maximum allowed dose of Thiamine (60 mg/hL). The regulation CE n° 1410/03 authorizes the use of ammonium salts up to a maximum of 100 g/hL.

PACKING AND STORAGE

Bags of 25kg

Store in a cool and dry environment

This product is not considered dangerous therefore a material safety data sheet is not necessary.