

ZIMOVIT B

Fermentation Activator

TECHNICAL CHARACTERISTICS

ZIMOVIT B is a product designed to respond to the needs of **Organic Wines producers** according to Reg. CE N. 203/2012 where, for yeast nutrition, only the use of Di-ammonium Phosphate (DAP) associated with Thiamine hydrochloride (Vitamin B1). In fact, in this phase, it is not allowed the use of perlite, cellulose or other excipients.

The importance of Nitrogen and Thiamin for correct fermentation performances is well known. **ZIMOVIT B** is a complex fermentation activator that supplies the yeast with these two important components, necessary for a correct growth of the yeast population.

APPLICATIONS

The use of **ZIMOVIT B** in fermentation does stimulate the growth and multiplication of the yeast, with the advantage of obtaining a regular fermentation, minimizing the risks of stuck fermentation and organoleptic deviation. **ZIMOVIT B** is indicated for all fermentation in general, even in the treatment of a stuck fermentation.

COMPOSITION

Di-ammonium phosphate (DAP) in balanced association with Thiamine hydrochloride.

DOSAGE AND INSTRUCTIONS FOR USE

Dosage: 15 - 30 g/hl for fermentation in general.

The addition of **ZIMOVIT B** is normally divided in two phases: at start (if necessary) and in the first days of fermentation, dissolve **ZIMOVIT B** in little water, must or wine and add it to the mass to be fermented while pumping over or directly to the must while favoring the incorporation of air.

Note: 30 g/hl of **ZIMOVIT B** add to the must the maximum dosage allowed of Thiamine (0,6 mg/L). 30 g/hl of **ZIMOVIT B** add 60 mg/L of FAN (Free Available Nitrogen). Regulation CE n°606/09 allows the use of ammoniacal salts up to a max of 100 g/hl.

PACKING AND STORAGE

25 kg bags; 1 kg packs

Store in a cool and dry place.

Product Complying to Reg. CE N. 203/2012