

Pure Fermentation uvavital® D

Yeast Nutrient

uvavital D yeast nutrient is a blended yeast nutrient suitable for use in the alcohol fermentation of grape must, fruit mashes or cereal mashes. Proper use of uvavital D yeast nutrient reduces the occurrence of sluggish and/or stuck fermentations. Sluggish fermentations are microbiologically unstable and can lead to the growth of undesirable organisms, both yeast and bacteria, which can result in unwanted by-products.

uvavital D yeast nutrient helps to prevent fermentation defects during wine preparation, particularly in the case of highly pre-clarified musts.

The specific advantages of uvavital D yeast nutrient:

- Optimized combination of nutrients and minerals
- Better, faster yeast reproduction
- Ensures adequate supply of essential nutrients in musts from undernourished vineyards
- Undisturbed fermentation even in difficult musts
- Supplying also folic acid, niacin, calcium pantothenate
- Improving the alcohol tolerance of the yeast

Application and Dosage

For normal applications, the recommended dose is 1.7 – 3.3 lb/1,000 gal (20 – 40 g/hl) uvavital D yeast nutrient.

uvavital D yeast nutrient is added to the must immediately prior to the addition of the reactivated dry active yeast (e.g. SIHA® Active Yeast 7 (Riesling Yeast)). Further addition of uvavital D yeast nutrient halfway through alcoholic fermentation may be desirable. From halfway through the fermentation, the active yeast cells can utilize the inactive yeast cell wall component (yeast rind). EEC Directive No. 822/87, Appendix VI, restricts the quantity to the maximum dose quoted above. Dosages of more than 3.3 lb/1,000 gal (40 g/hl) would lead to the limit values for the specified ingredients to be exceeded.

Ensure proper mixing of the must!

Product Characteristics

The application of uvavital D yeast nutrient improves the fermentation conditions. Foreign substances acting as yeast toxins (e.g. spray residues) are adsorbed, and the internal surface area of the must is enlarged. The fermentation curve is improved, and the degree of final fermentation is optimized.

The risk of formation of undesirable fermentation by-products such as SO₂, H₂S, acetaldehyde, pyruvic acid pyruvate, (α-ketoglutarate, volatile acid and ester) is reduced, resulting in a significantly lower SO₂ demand. The risk of fermentation-related disturbances is minimized, allowing the character of the wine to develop fully.

uvavital D yeast nutrient is an effective aid for the final fermentation of wines where fermentation has become "stuck".

Nutrient	Effect
Vitamins	good development of the yeast cells
Nitrogen N ₂	synthesis of amino acids and proteins
Arginine	affects the nitrogen cycle
Oxygen	yeast reproduction and sterol synthesis
Minerals Mg, Zn	for fermentation and as enzymatic co-factor safeguarding of metabolic functions
Sterols	indispensable for the membrane synthesis during cell activity
Fatty acids	unsaturated fatty acids are essential for fermentation

Safety

When used and handled correctly, there are no known unfavorable effects associated with uvavital D yeast nutrient.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

In undamaged packaging, uvavital D yeast nutrient should be stored cool and dry. Once a package has been opened, it should be used up as soon as possible.

Delivery Information

uvavital D yeast nutrient is sold under article no. 96.050 and is available in the following package size:

22.05 lb (10 kg) block pack with laminated
aluminum film (carton)

HS Customs Tariff: 3821 00 00

Certified Quality

During the production process, uvavital D yeast nutrient is monitored constantly to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

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North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altludersheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Av. Julia Gaioli, 474 – Bonsucesso
07251-500 – Guarulhos, Brazil
Tel: +55 11 2465-8822

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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