



LES ESSENTIELS

PHOSPHATE DIAMMONIQUE

Fermentation activator, source of ammoniacal nitrogen for yeasts

CHARACTERISTICS

PHOSPHATE DIAMMONIQUE is an ammonium salt. It is the form of nitrogen most directly assimilable by yeast in order to activate alcoholic fermentation.

OENOLOGICAL PROPERTIES

- Provides ammoniacal nitrogen, an essential nutrient for yeast to ensure cell growth and synthesis of sugar transport proteins during alcoholic fermentation.
- Compensates for nitrogen deficiency in must (addition of 100 mg of diammonium phosphate provides approximately 27 mg of ammoniacal nitrogen).
- Prevents fermentation problems in the event of over-ripening and *Botrytis* attacks.

APPLICATIONS

- For use on must during yeast inoculation or during alcoholic fermentation.

DOSAGE

Alcoholic fermentation and restart of fermentation: 10 to 30 g/hL

Secondary fermentation: 5 to 10 g/hL.

Maximum legal dose according to current European regulations: 100 g/hL.

INSTRUCTIONS FOR USE

Dissolve the **PHOSPHATE DIAMMONIQUE** in 10 times its weight of must. Mix thoroughly and then add to the must during a pump-over to ensure thorough mixing.

Precautions for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 kg, 5 kg and 25 kg bags.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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