

DIAMMONIUM PHOSPHATE

Fermentation activator

CHARACTERISTICS

Diammonium phosphate is an inorganic fermentation activator that is easily absorbed by yeasts involved in alcoholic fermentation.

APPLICATIONS

In alcoholic fermentation, diammonium phosphate:

- Compensates musts' lack of nitrogen and phosphorus.
- Facilitates cell multiplication.
- Improves fermentation kinetics and increases alcohol production.

COMPOSITION

Diammonium phosphate is an easily absorbed source of inorganic nitrogen that boosts synthesis of amino acids and proteins.

30 g/hl of **diammonium phosphate** produces:

Yeast-Assimilable Nitrogen (YAN)	62 mg/l
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DOSAGE

Nutritional supplement in fermentation **10 - 30 g/hl**

INSTRUCTIONS FOR USE

Dissolve the product in approximately 10 times its weight of water or must and pour into the vat, mixing thoroughly.

PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99,5
P ₂ O ₅ [%]	> 53,5
Ammoniacal nitrogen [%]	> 20,8
Sulphated ash [g/kg]	< 5
Chlorides [g/kg]	< 1
Sulphates [g/kg]	< 1
Fe [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Oxalic acid	Passes test

PHYSICAL APPEARANCE

Odourless fine white powder.

PACKAGING

25 kg. packs.

STORAGE

Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 2022/68.