

## NUTRIENT VIT END

Inactivated yeast to help with sluggish and stuck fermentations

### CHARACTERISTICS

NUTRIENT VIT END is a specific inactivated yeast developed by the Lallemand research and development group. It has high bio-adsorptive properties for short and medium chain fatty acids and fungicides which can cause problem fermentations. Saturated fatty acids modify the yeast sugar transport capacity by interfering with the membrane sugar transport proteins. When used during fermentation it can help minimize the risk of sluggish or stuck fermentations. It can also be used to help restart a sluggish or stuck fermentation.

### RECOMMENDED DOSAGE

|        |                 |   |
|--------|-----------------|---|
| 30g/hL | 2.5 lb/1000 gal | Add to juice/must at the beginning of fermentation                            |
| 40g/hL | 3.5 lb/1000 gal | Add to sluggish or stuck wine. Allow to settle and rack off prior to restart. |

### DIRECTIONS FOR USE

Suspend NUTRIENT VIT END in water, juice or wine and mix well before adding to juice or must.

### STORAGE

Store in a cool and dry environment below 25°C (77°F). Product shelf-life is 3 years from manufacturing date.

*The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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