**TECHNICAL CHARACTERISTICS**

**NUTROZIM SC**

**BIO-ACTIVATOR FOR CIDERS AND JUICES**

***NUTROZIM SC*** *is a bio-activator of new concept, with a balanced composition of nitrogen salts and other preparations based on yeast cell-wall, thiamine and microfibers of extra pure Alpha Cellulose.*

***NUTROZIM SC*** *is a very efficient aid for regular fermentation kinetics even in critical conditions, such as in those fermentations where low quantities of concentrated juice are used.*

***NUTROZIM SC*** *finds an ideal use in poor substrates where it will provide microelements, growth factors, RAN (Readily Assimilable Nitrogen) and long chain fatty acids (C18 and C20) that control the yeast cell permeability.*

***NUTROZIM SC*** *reduces the latency phase of ADY (Active Dry Yeast), thus resulting in a faster and controlled transformation of sugars into alcohol.*

*The use of* ***NUTROZIM SC*** *allows for a drastic reduction of unwanted by-products (such as acetic acid, pyruvic acid, etc.) to the advantage of a greater production of aromas on the final products.*

**APPLICATIONS**

***NUTROZIM SC*** *is indicated for all fermentations in general, especially for those base wines extremely poor in concentrated must, and therefore lacking in assimilable nitrogen and vitamins.*

**COMPOSITION**

*Di-ammonium phosphate - Preparations of yeast cell-wall - Thiamine hydrochloride- Selected Alpha Cellulose*

**DOSAGE AND INSTRUCTIONS FOR USE**

***NUTROZIM SC*** *should be dissolved in water or in part of the liquid to be fermented and then added to the mass while pumping over; it can also be added directly to the yeast-prime while exposing the same to air.*

*10-60 g/hl in general fermentations, depending on the substrate.*

**PACKING AND STORAGE**

**REV. 0\_081119**

*10 kg bags*

*Keep in a fresh and dry place.*

**This product is considered as not harmful and therefore it does not requires a Material Safety Data Sheet (MSDS)**.