**ZIMOVIT SB**

**ACTIVATING - NORMALIZING BEER FERMENTATIONS**

**CHARACTERISTICS AND APPLICATIONS**

*The use of* ***ZIMOVIT******SB*** *for the fermentation of wort actually stimulates the growth and multiplication of yeasts, with the advantage of reducing fermentation timing, accelerating the sugar transformation and reducing the production of undesired compounds such as diacetyl or volatile acidity.*

***ZIMOVIT******SB*** *is indicated for all fermentations in general, but it has the best results in the process of Special, High Gravity and Super High Gravity beers.*

***ZIMOVIT******SB*** *guarantees the nitrogen and vitamin supply necessary to assure a proper fermentation progress. The well balanced presence of cellulose acts as a support for the yeasts, thus ensuring their homogeneous distribution within the mass and therefore a correct and complete fermentation course.*

*Its formulation has been studied for making it easy to be dissolved and dispersed in the mass to be fermented; it also allows for a quick sedimentation, which will result in a consequent good clarification at the end of the whole microbiological transformation.*

**DOSAGE AND ISTRUCTION FOR USE**

*Dissolve ZIMOVIT SB in a small amount of water or wort; add it to the mass to be fermented during pumping-over or add it directly to the yeast-starter to be treated, aerating the starter itself.*

*DOSAGE: 30-60 g/hl of wort.*

**COMPOSITION**

*Diammonium phosphate, ammonium sulfate, cellulose, thiamine hydrochloride (Vitamin B1)*

**REV. 01 \_111018**

**PACKING**

*20 kg bags*

*5 kg bags*

*1 kg bags*

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

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