**ZIMOVIT SC**

**GROWTH FACTOR FOR YEASTS**

**CHARACTERISTICS AND APPLICATIONS**

*The use of* ***ZIMOVIT SC*** *in fermentation and in re-fermentations of ciders or other juices stimulates the growth and multiplication of yeasts, with the advantage of increasing the velocity and completion of the sugar transformation.*

***ZIMOVIT SC*** *reduces fermentation time, reduces the production of unwanted compounds (which promote oxidation) and other off-flavors; it also enhances the formation of aromas and improves the organoleptic impact of ciders.*

***ZIMOVIT SC*** *guarantees the nitrogen and vitamin supply necessary to guarantee the correct progress of fermentation. The balanced presence of inert mineral brings support to the yeasts, ensuring their homogeneous distribution within the whole mass and therefore a correct fermentation process.*

**DOSAGE AND INSTRUCTIONS FOR USE**

*Dissolve ZIMOVIT SC in a little water or must and add it to the mass to be fermented during a pumping over; it may also be added directly to the yeast-prime to be treated, while airing it.*

*DOSES: 15-30 g/ hl or 100kg of mass to be fermented.*

**COMPOSITION**

*Di-ammonium phosphate, ammonium sulphate, chemically inert aid, thiamine hydrochloride (Vitamin B1)*

**PACKING**

*20 kg bags*

**REV. 01 \_111018**

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

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