

PHOSPHATE COMPOSE

Diammonic Phosphate / Thiamine

FERMENTATION ACTIVATOR

CHARACTERISTICS

- ◆ Climate (over maturation) or sanitary hazards (bunch rot) can result in significant decreases of the content of nutritive elements, naturally present in the harvest.
- ◆ The bottle fermentation or “Prise de Mousse” in Champenoise and traditional methods generally takes place in impoverished medium, with regards to nutritive elements. The good development of yeasts guarantees a fast, complete and efficient fermentation, depending on their nutrition.
- ◆ **PHOSPHATE COMPOSE** allows to cure different nutritive deficiencies and to, thus, avoid slacks and difficult fermentations.
 - **Diammonic phosphate** provides the musts or wines with ammoniacal nitrogen (the most absorbable form of nitrogen by yeasts during the multiplication stage).
 - **Thiamine (vitamin B1)** is necessary to the yeasts' growth and multiplication.
- ◆ **PHOSPHATE COMPOSE** can be used :
 - **On musts, during alcoholic fermentation.**
 - **On wines, to elaborate sparkling wines in “Champenoise” and traditional methods.**
- ◆ **PHOSPHATE COMPOSE** contributes to maintaining a viable yeast population more important and more vigorous all along the fermentations.
- ◆ In case of high deficiency, use **ACTIFERM** or **ACTIFERM 1-2**.

LEGISLATION

- ◆ Diammonic phosphate is authorised in the **maximum legal dose of 100 g/hL**.
- ◆ Thiamine is authorised in the **maximum legal dose of 60 mg/hL**.
- ◆ Maximum legal dose of **PHOSPHATE COMPOSE: 12 g/hL**.
- ◆ Maximum legal dose for the second fermentation of effervescent wines : **12g/hL**.



INSTRUCTIONS FOR USE

- ◆ Dissolve **PHOSPHATE COMPOSE** in some must or wine (about 1 kg in 10 litres). Add **PHOSPHATE COMPOSE** 3 to 4 hours after sulphiting, because SO₂ can deteriorate thiamine that it contains.
- ◆ Add by mixing carefully.
- ◆ To restart Alcoholic Fermentation, add **PHOSPHATE COMPOSE** in the re-fermentation starter.

DOSAGE

- ◆ At the beginning of Alcoholic Fermentation : 10 g /hL.
- ◆ To restart Alcoholic Fermentation : 10 to 12 g/hL.
- ◆ “Prise de mousse” : 5 to 10 g/hL.

PACKAGING

- ◆ 1 kg bag - carton of 25 x 1 kg
- ◆ 5 kg bag - carton of 5 x 5 kg

STORAGE CONDITIONS

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.