

# DIAMMONIUM PHOSPHATE

## OPTIMIZATION OF FERMENTATION

Maximum legal dose 100 g/hL

### ↓ OENOLOGICAL APPLICATIONS

**DIAMMONIUM PHOSPHATE** contains nitrogen which is essential for yeast cell multiplication.

The utilization of the sugar by the yeast is regular and complete.

**DIAMMONIUM PHOSPHATE** can also be used in the preparation of base wine for sparkling wine production.

### ↓ INSTRUCTIONS FOR USE

Dissolve **DIAMMONIUM PHOSPHATE** in three times its volume of water.

Add **DIAMMONIUM PHOSPHATE** at the start of fermentation in order to stimulate yeast multiplication and maintain healthy cells.

### ↓ DOSE RATE

- 10 to 20 g/hL

### ↓ PACKAGING AND STORAGE

- Packs of 1 kg, 5 kg and 25 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25°C.

The recommended use by date is marked on the packaging.