

Pure Fermentation Diammonium Phosphate Food Quality

Diammonium Phosphate 100%

Diammonium Phosphate Food Quality is a pure diammonium phosphate produced especially for yeast nutrition.

The specific advantages of Diammonium Phosphate Food Quality:

- Ensures rapid yeast propagation
- Equalizes deficiencies in nitrogen and phosphate
- Improved fermentation degree and higher alcohol yield

Application

Diammonium Phosphate Food Quality can be predissolved directly in a little juice or cold water and then be added to the fermenting beverage. Mixing well ensures optimal distribution.

Dosage

With a normal fermenting curve, add up to 8.35 lb/1,000 gal (100 g/hl) Diammonium Phosphate Food Quality (EC-Nr. 1410/2003 since Aug 7, 2003) to the must, wine or distillation mash.

In Germany the use of diammonium phosphate in compensation distilleries is forbidden by law. In other countries, the relevant national legislation has to be observed.

Safety

When used as directed and processed correctly, no disadvantageous effects are known. Take special care in the transport, storage and application of chemicals.

Exercise with care during transport, storage and handling of chemicals.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Diammonium Phosphate Food Quality must always be stored in tightly-closed packaging and stored as dry as possible. Open packages should be used as soon as possible.

Avoid storage for any length of time.

Do not stack.

Delivery Information

Diammonium Phosphate Food Quality is sold under article no. HW015250 and is available in the following package size:

55.12 lb (25 kg) sack

Certified Quality

Diammonium Phosphate Food Quality is monitored constantly during the production process to ensure consistently high quality. This covers the technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.