



NATUSTART K

Data Sheet

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Bio-activator for yeast in winemaking.

Description: NATUSTART K is a growth medium for yeast during must preparation and contains di-Ammonium phosphate (DAP), inactivate yeast and Vitamin B1 (Thiamine hydrochloride).

Application: NATUSTART K helps to activate and regulate the fermentation in the winemaking process. Provide additional vitamins, nitrogenous substances, mineral salts and growth factors to the yeasts. It prevents the formation of undesirables compounds.

Physical and Chemical properties:

Appearance	light yellow, fine powder
Moisture	< 6%

Utilisation & Dosage: The product can be used at the beginning or during the alcoholic fermentation. The product is best used upon dilution in must or water prior to the adding of this suspension to the fermentation vessel. Ensure a homogeneous distribution by stirring.

Application	Dosage per hl
At beginning of alcoholic fermentation	10–20 g/hl
During alcoholic fermentation	10-20 g/hl

The use of 10 gram of Natustart K per hl of must corresponds to an addition of 14 mg/l of assimilable nitrogenous and 13 mg/hl of vitamin B1.

Packaging & storage: The product is available in aluminium bags of 1 kg packed in 25 kg box and 20 kg sacs. When the product is stored in the original, unopened packaging, in a cool (max 20°C), dry, properly ventilated and dark place, protected from direct sunlight, the shelf life is 24 months. Once opened, the bags need re-sealed appropriately and protected from humidity.

Made in EC for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation.

To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.