

DIAMMONIUM PHOSPHATE (DAP)

DESCRIPTION

Diammonium phosphate (DAP) is a fermentation activator. Its main function is to provide readily assimilable ammonium (YAN) for yeast.

COMPOSITION

Ammonium phosphate

APPLICATION

Supplements the nitrogen present in must allowing for more regular fermentation.

INSTRUCTIONS FOR USE

Disperse directly in the must, ensuring homogenization.

DOSAGE

20-50 g/hL in primary and secondary fermentation.

Maximum legal dose in the EU: 100 g/hL in primary fermentation, 30 g/hL in secondary fermentation of sparkling wines. With a dose of 10 g of ammonium phosphate per hectoliter of must or wine, the yeast assimilable nitrogen (YAN) increases by approximately 21 mg/L.

PACKAGING

25 kg.

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 mesi from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.