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Vinegar Infos

Advantages of Frings Nutrients for the Production of Vinegar

Frings Nutrients in General

- All Frings nutrients are composed of a well-balanced mixture of mineral substances, trace elements, growth promoters and vitamins, which guarantee a trouble-free fermentation.
 - All Frings nutrients are the result of continuous research work in our own laboratory.
 - Special additives for special applications complement the mixtures.
 - Strict physico-chemical and bacteriological quality control tests and regular test fermentations guarantee a high quality of all Frings nutrients.
 - If stored properly, Frings nutrients have a shelf life of at least 12 months without quality deterioration. The ideal storage temperature is between 15° and 25° C.
 - Frings nutrients are free from genetically modified substances.
- Leads to excellent fermentation results in alcohol vinegar production according to the standard process as well as to the high strength processes with final acidities of up to 20%.
 - Application concentration 1.3 kg per 1000 litres of mash (up to a total concentration of 15%). Dosage depends on desired acidity. For high-strength fermentation processes (15-20% acidity) a concentration of 1.5 kg per 1000 litres is recommended.

Frings Nutritive Salt

- Special nutrient for the production of wine and fruit vinegar.
- Although these wines contain a high percentage of extracts and thus offer a certain amount of food for the acetic acid bacteria, the addition of a specific mixture of nutritive salts is required for a proper fermentation.
- Application concentration is 0.4 kg per 1000 litres of mash. If low grade fruit wines are processed (only 5 - 9% of alcohol), the dosage can be reduced to a minimum of 0.2 kg per 1000 litres of mash.

Acetozym DS Plus

- Fully soluble and colourless.
- Produces a clear and colourless vinegar.
- Reduces fouling of nutrients dosing system and Acetator.
- Increases ease of filtration due to an almost complete absence of residual nutrient substances in the vinegar to be filtered.
- Reduces foam formation during fermentation and relieves defoamer activity, which increases fermentation stability.