

NUTRIENTS FOR VINEGAR PRODUCTION

CETOTEC produces nutrients suitable for all kinds of vinegar - from traditional methods to modern submerged processes. NUTRACET® complete optimally supports your alcohol vinegar production while NUTRACET® wine has been especially developed and optimized for wine- and fruit vinegar production.

Description:

The adaptation of the mixtures to the needs of each individual fermentation process is the basis for enhanced efficiency, resulting in a higher performance and a better filtration. Our nutrients are always subject to a strict production- and quality control ensuring a reliable and stable fermentation process.

Function:

NUTRACET® stands for customized formulation due to a well-balanced mixture of high quality ingredients like mineral salts, dextrose, vitamins, trace elements and yeast extract. CETOTEC fermentation specialists with great expertise are at your disposal in order to develop solutions which include the whole individual fermentation process.

Advantages:

- Highest quality standards incl. certification (DIN ISO 9001: 2008 and HACCP)
- Kosher certificate (Orthodox Union) and Halal
- Highly efficient performance reaching more than 20% acidity in the fed-batch process
- Fully soluble without any residues
- Colourless
- Economical dosing depending on the desired acidity

NUTRACET COMPLETE / WINE



Cetotec delivers nutrients based on customer needs in:

- easy to handle 20kg bags
- economic in packaging and efficient in dosing 500kg Big bags