

Nutrients for vinegar production



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.

NUTRACET® *complete* means customized formulation due to a well-balanced mixture of high quality ingredients like mineral salts, dextrose, vitamins, trace elements, yeast extract and growth promoters.



NUTRACET® *complete* – Key benefits:

- Reliable and stable fermentation process
- Suitable for high – strength vinegar fermentation
- Fully soluble
- User friendly packaging:
 - 20 kg paper sack
- High quality due to strict process and quality control
- Non-GMO origin

cetotec produces nutrients suitable for all kinds of vinegar – from traditional methods to modern submerged processes. Our nutrients are always subject to a strict production and quality control and ensure a reliable and stable fermentation process. Further nutrients, i.e. **NUTRACET® wine** for wine and cider vinegar are available on request.