

## TECHNICAL DATA SHEET

# EXCELLENCE B2

### FORMULATION

Active dry yeast

### FIELD OF APPLICATION

Induce the alcoholic fermentation of grape must.  
 For technical and organoleptic control of alcoholic fermentation.

### APPLICATION RATE AND DIRECTIONS FOR USE

Dose: 20 g/hl

Instructions for use: following instructions on the package or commercial data sheet.

Critical points:

- Temperature and time of preparation for yeast rehydration.
- Avoid temperature variations
- Inoculation on the must be separated from other products additions (**except Oenostim**)

### PHYSICO-CHEMICAL SPECIFICATIONS

<b>Aspect</b>	Granules	<b>Salmonella</b>	Ø / 25g
<b>Colour</b>	Light brown	<b>Coliforms</b>	< 10/g
<b>Humidity</b>	< 8%	<b>Heavy metals</b>	< 10 ppm
<b>Alives cells</b>	$\geq 2.10^{10}/g$	<b>Lead</b>	< 5 ppm
<b>Wild yeast</b>	< $10^4/g$	<b>Arsenic</b>	< 3 ppm
<b>Total bacteria</b>	< $10^5/g$	<b>Cadmium</b>	< 1 ppm
<b>Moulds</b>	< $10^3/g$	<b>Mercury</b>	< 1 ppm

### STORAGE

Storage in an original and air-tight package, in low temperature (+4°C) and neutral smell conditions.

Do not keep or use an open pack.

### PACKAGING – OPTIMAL DATE OF USE

0.5 kg vacuum-packed bags and 10 kg boxes.

Expiry date: 4 years after packing date

**IN ACCORDANCE WITH THE CURRENT INTERNATIONAL OENOLOGICAL CODEX –  
 FOR OENOLOGICAL USAGE FOR THE ELABORATION OF PRODUCTS  
 INTENDED FOR DIRECT HUMAN CONSUMPTION**

AD-01/08/2008