

TECHNICAL DATA SHEET

L.A. BJL

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

Aspect	Granules	Salmonella	Ø / 25g
Colour	Light brown	Coliforms	< 10/g
Humidity	< 8%	Heavy metals	< 10 ppm
Alives cells	$\geq 2 \cdot 10^{10}/g$	Lead	< 5 ppm
Wild yeast	< $10^4/g$	Arsenic	< 3 ppm
Total bacteria	< $10^5/g$	Cadmium	< 1 ppm
Moulds	< $10^3/g$	Mercury	< 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**

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