

TECHNICAL DATA SHEET

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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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