

Specification Sheet

RED STYLE™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast and enzyme blend.

Inactivated yeast organic nitrogen content < 9,5 % of dry matter (N equivalent).

Product is packaged in laminated foil.

30820-08-27 : 4 x 2.5 kg pack in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- Specific inactivated yeast (*Saccharomyces cerevisiae*) and enzyme

PRODUCT SPECIFICATION (in compliance with OIV codex)

Dry matter	> 93 %
Lactic acid bacteria	< 10 ³ CFU/g
Acetic acid bacteria	< 10 ³ CFU/g
Coliform	< 100 CFU/g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Moulds	< 10 ³ CFU/g
Yeast	< 10 ² CFU/g

HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

DOSAGE

Commonly between 20-40 g/hL per addition.

STORAGE and SHELF LIFE

Store in a dry and cool place.
Shelf life is 3 years in original sealed packaging.



www.lallemmandwine.com

DANSTAR FERMENT AG

Vejlevej 10
Fredericia

DK-7000 Denmark
Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid for 3 years unless superseded or otherwise indicated.

Rev. Date : 2017/12/18

Lallemand Oenology