

Specification Sheet

FERMAID K™

FOR OENOLOGICAL USE

Blend qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology, packaged in laminated foil.

30801-08-34 : 4 x 2,5 kg sachet in a 10 kg carton

30801-01-34 : 10 kg carton.

30801-K1-34 : 10 kg carton.

30801-S1-34 : 10 kg carton.

30801-J1-34 : 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- *Saccharomyces cerevisiae* yeast derivatives, mineral salts, and vitamins

PRODUCT SPECIFICATION

Dry matter	> 80 %
Total aerobic mesophile flora	< 10 ⁴ CFU/g
Coliform	< 10 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 ³ 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 35-40 g/hL per addition.

STORAGE and SHELF LIFE

Store in a dry and cool place.

Shelf life is 4 years in original sealed packaging.



www.lallemmandwine.com

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This document is valid for 3 years unless superseded or otherwise indicated.

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Lallemand Oenology