

Specification Sheet

ML REDBOOST™

MALOLACTIC FERMENTATION ACTIVATOR
FOR OENOLOGICAL USE

This product is a specific inactivated yeast.
Packaged in laminated foil.

30859-07-27: 10 x 1 kg sachet in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- Specific inactivated yeast (*Saccharomyces cerevisiae*)

PRODUCT SPECIFICATION

Dry matter	> 93 %
Lactic acid bacteria	< 10 ³ CFU/g
Acetic 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

ORGANIC NITROGEN

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

PREPARATION

Suspended in ten times its weight of clean water or wine in fermentation. Agitate, and then add directly to the wine at the end of alcoholic fermentation - wait 24 hours before the inoculation with the selected wine bacteria.

DOSAGE

20 g/hL calculated on the final volume of wine.

STORAGE and SHELF LIFE

Store in a dry and cool place.
4 years in original sealed packaging.



www.lallemmandwine.com

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