

Specification Sheet

ACTIML™

MALOLACTIC FERMENTATION ACTIVATOR
FOR OENOLOGICAL USE

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

30813-07-27: 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*) and microcrystalline cellulose

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 at the same time as the selected wine bacteria addition.

DOSAGE

20g/hL calculated on the final wine volume.

STORAGE and SHELF LIFE

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



www.lallemmandwine.com

Product of
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Subsidiary of Lallemmand Inc.

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