

Specification Sheet

STIMULA SYRAH™ FOR OENOLOGICAL USE

This product is a yeast autolysate.

Yeast autolysate organic nitrogen content < 11,5 % of drymatter (N equivalent).

10 % < **yeast autolysate aminoacid content** < 20 % of drymatter (Glycine equivalent).

Product is packaged in laminated foil.

3080Q-07-34: 10 x 1 kg box in a 10 kg carton

3080Q-01-34: 10 kg carton

PRODUCT SPECIFICATION (in compliance with OIV codex)

Dry matter	> 93 %
Lactic 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

PREPARATION

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

DOSAGE

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.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- Yeast autolysate (*Saccharomyces cerevisiae*)

Lallemand Oenology



www.lallemandwine.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This document is valid for 3 years unless superseded or otherwise indicated.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 : 08/07/2019