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## SPECIFICATION SHEET

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# FERMAID AT™

FOR OENOLOGICAL USE

This product contains a Specific Inactivated Yeast.  
Product is packaged in laminated foil.

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

**30863-01-34:** 1x10 kg sachet in a 10 kg carton

**30863-07-34:** 10x1 kg sachet in a 10 kg carton

**30863-08-34:** 4x2,5 kg sachet in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Specific inactivated yeast *Saccharomyces cerevisiae*, mineral salts and vitamins

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter .....	> 93 %
Lactic Bacteria .....	< 10 <sup>3</sup> CFU/g
Acetic bacteria .....	< 10 <sup>3</sup> CFU/g
Coliform.....	< 10 <sup>2</sup> 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 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

Commonly between 35-40 g/hL per addition. **Maximum dosage** (EU): 40 g/hL.  
Suspended in clean water (Example 2,5 kg for 25 litres water). Agitate then add to the must.

### STORAGE & SHELF LIFE

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

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**This document is valid for 3 years unless superseded or otherwise indicated.**