

Specification Sheet

GO FERM™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast.

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

Product is packaged in laminated foil.

30811-08-27: 4 x 2,5 kg sachet in a 10 kg carton

30811-07-27: 10 x 1 kg sachet in a 10 kg carton

30811-01-27: 1 x 10 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 (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

Commonly 30 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This document is valid for 3 years unless superseded or otherwise indicated.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