

# Specification Sheet

## FERMAID O™

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.

**30836-01-34** : 1 x 10 kg bag in a 10 kg carton

**30836-08-34** : 4 x 2.5 kg bag in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENT

- Yeast autolysate (*Saccharomyces cerevisiae*)

### PRODUCT SPECIFICATION (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	< 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 <sup>3</sup> CFU/g
Yeast	< 10 <sup>2</sup> 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 between 35-40 g/hL per addition.

### STORAGE and SHELF LIFE

Store in a dry and cool place.

Shelf life is 4 years in original sealed packaging.



[www.lallemmandwine.com](http://www.lallemmandwine.com)

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Rev. Date : 2017/12/18

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