

SPECIFICATION SHEET

GO-FERM STEROL FLASH™

FOR OENOLOGICAL USE

Product is packaged in laminated foil.

Yeast autolysate organic nitrogen content < 11,5 % of dry matter (N equivalent).
10 % < **yeast autolysate aminoacid content** < 20 % of dry matter (Glycine equivalent).

3080W-08-27: 4x2,5 kg sachet in a 10 kg carton

3080W-83-27: 5x1 kg sachet in a 5 kg carton

3080W-01-27: 1x10 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Yeast autolysate *Saccharomyces cerevisiae*.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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

INSTRUCTIONS FOR USE

Commonly 30 g/hL per addition.

Add to clean chlorine-free water (15°C). Add Active Dry Yeast (ADY) in this suspension, wait for 15 minutes rehydration time, then incorporate directly into the must.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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This document is valid for 3 years unless superseded or otherwise indicated.