

Specification Sheet

STIMULA SAUVIGNON BLANC™

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.

30896-07-34: 10 x 1 kg box in a 10 kg carton

30896-01-34: 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



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This document is valid for 3 years unless superseded or otherwise indicated.

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