

SPECIFICATION SHEET

FERMAID E™

FOR OENOLOGICAL USE

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

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

- 30800-01-34:** 1x10 kg sachet in a 10 kg carton
- 30800-07-34:** 10x1 kg sachet in a 10 kg carton
- 30800-08-34:** 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 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 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.

DANSTAR FERMENT AG
Vejlevej 10
Fredericia
DK-7000 Denmark
Subsidiary of Lallemand Inc.

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This document is valid for 3 years unless superseded or otherwise indicated.

