
SPECIFICATION SHEET

GO-FERM PROTECT™

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).

Specific inactivated yeast organic nitrogen content < 9.5 % of dry matter (N equivalent)

30826-01-27: 1x10 kg sachet in a 10 kg carton

30826-08-27: 4x2,5 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Yeast autolysate *Saccharomyces cerevisiae* and specific inactivated yeast *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 between 30 g/hL per addition.

Add to clean chlorine-free water (40-43°C). Stir until a homogenous suspension, free of lumps is achieved. When the temperature of this suspension is between 35-40°C, rehydrate Active Dry Yeast (ADY) in this suspension, as per Lallemand's ADY rehydration instructions

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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 until further notice or otherwise indicated.

For any questions regarding this product, please contact your local representative.