

Specification Sheet

GOFERM PROTECT EVOLUTION™

FOR OENOLOGICAL USE

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)

Product is packaged in laminated foil.

30853-07-27: 10 x 1 kg bag in a carton

30853-08-27: 4 x 2.5 kg bag in a carton

30853-01-27: 10kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

Yeast autolysate (*Saccharomyces cerevisiae*) and specific inactivated yeast (*Saccharomyces cerevisiae*)

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

Add GoFerm Protect Evolution 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.

DOSAGE

Commonly 30g / hL per addition.

STORAGE and SHELF LIFE

Store the product in a dry and cool place.
Shelf life is 4 years in original sealed packaging.



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This document is valid for 3 years unless superseded or otherwise indicated.

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Lallemand Oenology