

Specification Sheet

BOOSTER BLANC

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast.

Inactivated yeast organic nitrogen content < 9,5 % of dry matter (N equivalent). Product is packaged in laminated foil.

30825-08-27 : 4 x 2,5 kg sachet in a 10 kg carton.

30825-01-27 : 1 x 10 kg sachet in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- 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

Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

DOSAGE

Commonly between 20-40 g/hL per addition.

STORAGE and SHELF LIFE

Store in a dry and cool place.

Shelf life is 4 years in original sealed packaging.



www.lallemmandwine.com

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