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SPECIFICATION SHEET

OPTI-WHITE™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast with guaranteed glutathione levels. Product is packaged in laminated foil.

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

30814-01-27: 1x10 kg sachet in a 10 kg carton **30814-07-27:** 10x1 kg sachet in a 10 kg carton **30814-08-27:** 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 with guaranteed glutathione levels Saccharomyces cerevisiae

| Cysteine | < 10 mg/g > 3 |
|-----------------|-------------------------|
| Dry matter | > 93 % |
| Lactic Bacteria | < 10 ³ CFU/g |
| Acetic bacteria | |
| Coliform | |
| E. coli | Absent in 1 g |
| S. aureus | Absent in 1 g |
| Salmonella | |
| Moulds | |
| Yeast | 0 |
| Lead | 0 0 |
| Mercury | |
| Arsenic | |
| Cadmium | < 1 mg/kg |
| | |

INSTRUCTIONS FOR USE

Commonly between 20-40 g/hL per addition.

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

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