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## SPECIFICATION SHEET

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# LE MIX™

FOR OENOLOGICAL USE

This product is Yeast Cell Walls.  
Product is packaged in laminated foil

**3080C-01-27:** 1x10 kg sachet in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Light tan colour
- Typical yeast smell

#### INGREDIENTS

- Microcrystalline cellulose and yeast cell walls  
*Saccharomyces cerevisiae*

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter .....	≥ 94 %
Lactic Bacteria .....	< 10 <sup>3</sup> CFU/g
Acetic bacteria .....	< 10 <sup>3</sup> CFU/g
Coliform.....	< 10 <sup>2</sup> 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 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

30 g/hL.  
Add directly to the must.

### STORAGE & SHELF LIFE

Store in a dry and cool place.  
Shelf life: 3 years in original sealed packaging.

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**This document is valid for 3 years unless superseded or otherwise indicated.**