

# Specification Sheet

**OPTI-RED™**

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.

**30810-08-27** : 4 x 2,5 kg sachet in a 10 kg carton.

**30810-01-27** : 10 kg carton

**30810-07-27** : 10 x 1 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 <sup>3</sup> CFU/g
Acetic bacteria	< 10 <sup>3</sup> 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 <sup>3</sup> CFU/g
Yeast	< 10 <sup>2</sup> 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](http://www.lallemmandwine.com)

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