Specification Sheet

PURE LEES LONGEVITY+™

FOR OENOLOGICAL USE

This product contains a Specific Inactivated Yeast.

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

Product is packaged in laminated foil.

30888-07-27 : 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)* and bentonite

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
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	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 10-30 g/hL per addition.

STORAGE and SHELFLIFE

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

LALLEMAND

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This document is valid for 3 years unless superseded or otherwise indicated.

Rev. Date : 2017/12/18

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