

SPECIFICATION SHEET

GLUTASTAR™

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).

3080M-07-27: 10x1 kg sachet in a 10 kg carton

3080M-08-27: 4x2.5 kg sachet in a 10 kg carton

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

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Specific inactivated yeast with guaranteed glutathione levels *Saccharomyces cerevisiae*

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Reduced glutathione > 25 mg/g

Cysteine < 3 mg/g

Gamma-glutamyl-cysteine < 10 mg/g

Reduced glutathione/Oxidized glutathione..... > 3

Gamma-glutamyl-cysteine/ Reduced glutathione > 20%

Dry matter > 93 %

Lactic Bacteria < 10³ CFU/g

Acetic bacteria < 10³ CFU/g

Coliform..... < 10² CFU/g

E. coli Absent in 1 g

S. aureus..... Absent in 1 g

Salmonella Absent in 25 g

Moulds < 10³ CFU/g

Yeast..... < 10² CFU/g

Lead < 2 mg/kg

Mercury < 1 mg/kg

Arsenic < 3 mg/kg

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.

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This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.