

Specification Sheet

IOC GAIA™
FOR OENOLOGICAL USE

Oenology active dry yeast in the form of round or vermiculated pellets obtained by drying a concentrated yeast culture. Product packaged in laminated foil under vacuum.

10386-06-22: 20X500g pack in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- **Active dry yeast** *Metschnikowia fructicola*, E491

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
Coliform	< 10 ² 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
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g

HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

Dosage: 7 to 20g/hL to adapt depending on time of use and the level of microbial contamination risk (itself depending in particular on the duration of operations, temperature, pH, level of maturity of the grapes, the amount of added SO₂)

1. Rehydrate yeast in 10 times its weight of clean water (temperature between 20° and 30°C). Rehydration in the must is not advisable. Always rehydrate the yeast in a clean container.
2. Stir gently then wait for 15 minutes.
3. Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be greater than 10°C (if any doubt, please contact your supplier or Lallemand).
4. The total duration of rehydration should not exceed 45 minutes.

STORAGE and SHELF LIFE

Store in a dry and cool place.

3 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.



www.lallemandwine.com

Product of
DANSTAR FERMENT AG
Vejlevej 10
Fredericia
DK-7000 Denmark
Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid for 3 years unless superseded or otherwise indicated.

Rev. Date : 18/03/2020

Danstar Ferment A.G.