
SPECIFICATION SHEET

VITILEVURE KD™

FOR OENOLOGICAL USE

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.

10028-06-03: 20x500 g pack in a 10 kg carton

10028-01-03: 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Active dry yeast *Saccharomyces cerevisiae*, 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
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

Recommended dosage: 25-50 g/hL

1. Rehydrate yeast in 10 times its weight of clean water (temperature between 35° and 40°C).
2. Stir gently to dissolve and wait for 20 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.
5. Always rehydrate the yeast in a clean container.
6. Rehydration in the must is not advisable.

STORAGE & SHELF LIFE

Store in a dry and cool place.

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

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

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This document is valid for 3 years unless superseded or otherwise indicated.