LALLEMAND OENOLOGY

SPECIFICATION SHEET

UVAFERM VN[™]

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10246-06-02: 20x500 g pack in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- · Form of round or vermiculated pellets
- · 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
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	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/q
Lead	-
Mercury	< 1 mg/kg
Arsenic	
Cadmium	
	- •

INSTRUCTIONS FOR USE

Dosage rate : 20 to 40 g/hL

A. Rehydration without yeast protector

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).

2. Resuspend the yeast by gently stirring and wait for 20 minutes.

3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.

4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM[™] products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM[™] product.

<u>Notes:</u> The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

STORAGE & SHELF LIFE

Store in a dry and cool place. Shelf life: 4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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NUTRIENTS





