Issued date: 1/13/2021 Page 1 of 1

# **SPECIFICATION SHEET**



# 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.

**10386-06-27:** 20x500 g pack in a 10 kg carton.

# PHYSICAL PROPERTIES

### **APPEARANCE & ODOUR**

- Beige to light brown colour
- Typical yeast smell

#### **INGREDIENTS**

Active dry yeast Metschnikowia fruticola, E491

# PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 <sup>10</sup> CFU/g
Dry matter	> 92 %
Coliform	
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	
Lactic Acid Bacteria	< 10 <sup>5</sup> CFU/g
Acetic bacteria	< 10 <sup>4</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast of different species	< 10⁵ CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium	< 1 mg/kg

# **INSTRUCTIONS FOR USE**

Recommended dosage: 7-25 g for 100L of must or 100kg of grapes

- 1. Rehydrate yeast in 10 times its weight of clean water (temperature between 20° and 30°C).
- 2. Stir gently to dissolve and wait for 20 minutes
- 3. Then inoculate the grapes or must. The difference in temperature between the grapes must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
- 4. The total duration of rehydration should not exceed 45 minutes.
- 5. Always rehydrate the yeast in a clean container.
- 6. In some cases addition without rehydration can be considered (please refer to your supplier or Lallemand).

## STORAGE & SHELF LIFE

Our best recommendation for optimal storage conditions is to store this product in a dry place at a temperature between 4°C and 11°C.

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

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This document is valid for 3 years unless superseded or otherwise indicated.















