

# Specification Sheet

**BIODIVA™**

FOR OENOLOGICAL USE

Product includes one sachet of oenology active dry yeast in the form of round or vermiculated pellets. Product is packaged in foil sachets.

**10762-06-27:** 20x500 g pack in 10kg carton.

**10762-15-27:** 3x12x125 g pack in a 4,5 kg carton

## PHYSICAL PROPERTIES

### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

### INGREDIENT

- **Active dry yeast** *Torulaspora delbrueckii*, E491

## PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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

## HEAVY METALS TYPICAL ANALYSIS

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

## PREPARATION

### Inoculation: BIODIVA™

1. Inoculation at 25 g/hL: rehydrate the yeast in 10 times its weight of clean water at 30°C.
2. After 15 minutes, stir very gently.
3. Slowly combine an equal amount of must with rehydration solution (this step may need to be repeated). To help the yeast rehydration, adjust the must temperature and avoid cold shock.

### Cautions:

- Before inoculation, make sure that the free SO<sub>2</sub> level is lower than 15 mg/L.
- The total duration of rehydration should not exceed 45 minutes.
- The optimum temperature for Biodiva™ is > 16°C (60.8°F).
- Biodiva™ is sensitive to low turbidity (<80 NTU).
- The use of yeast nutrition is highly recommended.

### DOSAGE

White wine : 25 g/hL

Red wine : 25 g/hL

## STORAGE and SHELF LIFE

While we recommend our customers to store these products below 11°C, our internal policy is to keep all these strains in dry conditions below 4°C at all times.

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



www.lallemmandwine.com

Product of  
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Rev. Date : 15/04/2019

Lallemand Oenology