Specification Sheet

UVAFERM 43 RESTART YSEO ™

FOR OENOLOGICAL USE

Lallemand Oenology

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.

10200-06-E2 : 20x500 g pack in a 10 kg carton.
10200-01-E2 : 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- **Active dry yeast** *Saccharomyces cerevisiae, E*491

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/g

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

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.

DOSAGE

White wine : 25 - 40 g/hL
Red wine : 30 - 50 g/hL

STORAGE and SHELFLIFE

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.

www.lallemandwine.com

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This document is valid for 3 years unless superseded or otherwise indicated.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