

Specification Sheet

FLAVIA™

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.

10346-06-27 : 20x500 g pack in a 10 kg carton.

10346-15-27 : 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** *Metschnikowia pulcherrima*, E491

PRODUCT SPECIFICATIONS :

| | |
|----------------------------|--------------------------|
| 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 |

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

Inoculation: FLAVIA™

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 SO₂ level is lower than 15 mg/L.
- The total duration of rehydration should not exceed 45 minutes.

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.
3 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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Subsidiary of Lallemand Inc.

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This document is valid for 3 years unless superseded or otherwise indicated.

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Lallemand Oenology