

Specification Sheet

LAKTIA™
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.

10414-06-27: 20x500 g pack in a 10 kg carton..

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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

Important: Before inoculation, make sure that the free SO₂ level is lower than 15 mg/L.

1ST inoculation: LAKTIA™

1. Inoculate at 25 g/hL: rehydrate the yeast in 10 times its weight of water at 30°C/86°F.
2. After 15 minutes, stir very gently.
3. To help the yeast rehydrated acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated).
4. Total rehydration time should not exceed 45 minutes.

2ND inoculation: *Saccharomyces cerevisiae*

After 24h proceed to the 2nd inoculation of the recommended selected *Saccharomyces cerevisiae* yeast at 25 g/hL with standard *Saccharomyces cerevisiae* yeast rehydration protocol (clean water, 37°C/99°F, 20 to 30 minutes).

For more information, please contact your Lallemand representative.

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This document is valid for 3 years unless superseded or otherwise indicated.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