

# SPECIFICATION SHEET

## LEVEL<sup>2</sup> GUARDIA™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

**10425-06-27:** 20x500 g pack in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Form of round or vermiculated pellets
- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Active dry yeast *Metschnikowia pulcherrima*, 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
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

Recommended dosage:

7 to 25 g for 100L of must or 100 kg of grapes to be adapted depending on the process (temperature, degree of risk for microbial contamination, duration of the prefermentative steps, timing of the inoculation, etc.).

- Add as early as possible.
- Rehydrate LEVEL<sup>2</sup> GUARDIA™ in 10 times its weight of clean water (temperature between 20 and 30°C).
- Stir gently to suspend and wait for 20 minutes.
- Inoculate the grapes or must. The difference in temperature between the grapes must to be inoculated and the rehydration culture suspension should not be higher than 10°C (if necessary, acclimatize the temperature of the culture by slowly adding must).
- Always rehydrate the yeast in a clean container.
- In some cases (mechanical harvest when juice is present) addition without rehydration can be considered (please refer to your supplier or Lallemand). In this case the highest dosage should be considered.

### STORAGE & SHELF LIFE

Store in a dry place at a temperature between 4°C and 11°C.

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

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