

# Specification Sheet

## BOOSTER BLANC

FOR OENOLOGICAL USE

Product qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology, packaged in laminated foil.

30825-08-27 : 4 x 2,5 kg sachet in a 10 kg carton.

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENT

- *Saccharomyces cerevisiae* yeast derivatives

### PRODUCT SPECIFICATION

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Dry matter	> 92 %
Total aerobic mesophile flora	< 10 <sup>4</sup> CFU/g
Coliform	< 10 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
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>3</sup> CFU/g

### HEAVY METALS TYPICAL ANALYSIS

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

### PREPARATION

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Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

### DOSAGE

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Commonly between 20-25 g/hL per addition.

### STORAGE and SHELF LIFE

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Store in a dry and cool place.  
4 years in original sealed packaging.



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Lallemand Oenology