

Specification Sheet

BOOSTER ROUGE

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.

30817-08-27 : 4 x 2,5 kg sachet in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- *Saccharomyces cerevisiae* yeast derivatives

PRODUCT SPECIFICATION

| | |
|-------------------------------|-------------------------|
| Dry matter | > 92 % |
| Total aerobic mesophile flora | < 10 ⁴ 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 ³ CFU/g |
| Yeast | < 10 ³ CFU/g |

HEAVY METALS TYPICAL ANALYSIS

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

PREPARATION

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

DOSAGE

Commonly between 20-25 g/hL per addition.

STORAGE and SHELF LIFE

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



www.lallemmandwine.com

Product of
DANSTAR FERMENT AG
Bahnhofstrasse 7,
CH 6301 ZUG
Switzerland
Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

Booster Rouge

Lallemand Oenology