# LALLEMAND OENOLOGY

# **SPECIFICATION SHEET**

# **ENOFERM RP15**<sup>™</sup>

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10262-01-99: 10 kg carton

10262-06-99: 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 Saccharomyces cerevisiae, 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
E. coli	. Absent in 1 g
S. aureus	
Salmonella	0
Lactic Acid Bacteria	0
Acetic bacteria	0
Moulds	
Yeast of different species	
Lead	
Mercury	
Arsenic	
Cadmium	
Caumum	. < т тід/кд

# INSTRUCTIONS FOR USE

Dosage rate : 20 to 40 g/hL

#### A. Rehydration without yeast protector

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).

2. Resuspend the yeast by gently stirring and wait for 20 minutes.

3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.

4. Inoculate into the must.

#### B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM<sup>™</sup> products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM<sup>™</sup> product.

Notes: The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to

rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

### **STORAGE & SHELF LIFE**

Store in a dry and cool place. 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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