
SPECIFICATION SHEET

FERMAID K™

FOR OENOLOGICAL USE

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

30801-01-34: 1x10 kg sachet in a 10 kg c
30801-08-34: 4x2,5 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- *Saccharomyces cerevisiae* yeast derivatives, mineral salts, and vitamins.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter	> 80%
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
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

Commonly between 35-40 g/hL per addition.
 Suspended in clean water (Example 2,5 kg for 25 litres water). Agitate then add to the must.

STORAGE & SHELF LIFE

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

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