

## SPECIFICATION SHEET

# GO-FERM™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast. Product is packaged in laminated foil.

**Inactivated yeast organic nitrogen content** < 9,5 % of dry matter (N equivalent).

**30811-01-27: 1x10 kg sachet in a 10 kg carton**

**30811-07-27: 10x1 kg sachet in a 10 kg carton**

**30811-08-27: 4x2,5 kg sachet in a 10 kg carton**

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Specific inactivated yeast *Saccharomyces cerevisiae*.

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter .....	> 93 %
Lactic Bacteria .....	< 10 <sup>3</sup> CFU/g
Acetic bacteria .....	< 10 <sup>3</sup> CFU/g
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
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

Commonly between 30 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.

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. This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.