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## SPECIFICATION SHEET

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# GO-FERM STEROL FLASH™

FOR OENOLOGICAL USE

Product is packaged in laminated foil.

**Yeast autolysate organic nitrogen content** < 11,5 % of dry matter (N equivalent).  
**10 % < yeast autolysate aminoacid content** < 20 % of dry matter (Glycine equivalent).

**3080W-08-27:** 4x2,5 kg sachet in a 10 kg carton

**3080W-07-27:** 10x1 kg sachet in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Yeast autolysate *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 30 g/hL per addition.

Add to clean chlorine-free water (15°C). Add Active Dry Yeast (ADY) in this suspension, wait for 15 minutes rehydration time, then incorporate directly into the must.

### STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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**This document is valid for 3 years unless superseded or otherwise indicated.**