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SPECIFICATION SHEET

HOP™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10422-01-Y7: 10 kg carton

10422-06-Y7: 20x500 g pack in a10 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 ¹⁰ CFU/g |
|----------------------------|----------------------------|
| Dry matter | . > 92 % |
| Coliform | . < 10 ² CFU/g |
| E. coli | . Absent in 1 g |
| S. aureus | . Absent in 1 g |
| Salmonella | Absent in 25 g |
| Lactic Acid Bacteria | . < 10 ⁵ CFU/g |
| Acetic bacteria | . < 10 ⁴ CFU/g |
| Moulds | . < 10 ³ CFU/g |
| Yeast of different species | . < 10⁵ CFU/g |
| Lead | |
| Mercury | . < 1 mg/kg |
| Arsenic | . < 3 mg/kg |
| Cadmium | . < 1 mg/kg |

INSTRUCTIONS FOR USE

Dosage rate: 20 to 40 g/hL

Specifically selected for direct inoculation.

Add the yeast directly on the top of the tank or preferably during tank filling.

Or pour the yeast in 10 times its weight in tap water/juice/must, suspend by gentle stirring and add to the must/juice to inoculate with a pump over assuring a good yeast distribution.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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