DANSTAR FERMENT AG

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SPECIFICATION SHEET

IOC GAÏATM

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10386-06-22: 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 Metschnikowia fructicola, E491.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	. > 10 ¹⁰ CFU/g
Dry matter	. > 92 %
Coliform	
E. coli	
S. aureus	. Absent in 1 g
Salmonella	. Absent in 25 g
Lactic Acid Bacteria	
Acetic bacteria	. < 10 ⁴ CFU/g
Moulds	. < 10 ³ CFU/g
Yeast of different species	. < 10 ⁵ CFU/g
Lead	
Mercury	. < 1 mg/kg
Arsenic	
Cadmium	. < 1 mg/kg

INSTRUCTIONS FOR USE

Recommended dosage: 5-20 g for 100L of must or 100kg of grapes

- 1. Rehydrate yeast in 10 times its weight of clean water (temperature between 20° and 30°C).
- 2. Stir gently to dissolve and wait for 20 minutes.
- 3. Then inoculate the grapes or must. The difference in temperature between the grapes/must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must)
- 4. The duration of rehydration should be in between 45 minutes and 9 hours
- 5. Always rehydrate the yeast in a clean container
- 6. In some cases, addition without rehydration can be considered (please refer to your supplier)

STORAGE & SHELF LIFE

Our best recommendation for optimal storage conditions is to store this product in a dry place at a temperature between 4°C and 11°C.

3 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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.