

# SPECIFICATION SHEET

## IONYS WF™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10571-06-Y7: 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 *Saccharomyces cerevisiae*, E491

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

Viable yeast .....	> 10 <sup>10</sup> CFU/g
Dry matter .....	> 92 %
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
Lactic Acid Bacteria .....	< 10 <sup>5</sup> CFU/g
Acetic bacteria .....	< 10 <sup>4</sup> CFU/g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast of different species .....	< 10 <sup>5</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

At reception, SO<sub>2</sub> level should be ≤ 4 g/hL.

Dosage rate : 20 to 40 g/hL

**Rehydration with a yeast protector is recommended.**

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

**Notes:** The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation. A well-balanced nutrition is of primary importance for wine yeast during fermentation. First addition of FERMAID O™ at beginning of fermentation. Second addition of Lallemmand complex nutrient around 1/3 sugar depletion (the end of exponential growth and the beginning of the stationary phase).

MLF management: due to IONYSWF™ significant production of organic acids (including malic acid), we recommend to avoid using ML PRIME™ in co-inoculation to achieve malolactic fermentation. Any other Lallemmand selected wine bacteria in co-inoculation is compatible and recommended when using IONYS WF™.

### STORAGE & SHELF LIFE

Store in a dry place at a temperature between 4 °C and 11°C.

Shelf life: 2 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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