

SPECIFICATION SHEET

LEVEL² LAKTIA™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10414-06-27: 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 *Lachancea thermotolerans*, E491.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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

INSTRUCTIONS FOR USE

TO BE USED IN SEQUENTIAL INOCULATION AS FOLLOW

Red winemaking: At reception SO₂ addition should be ≤ 4 g/hL.

White winemaking: Before inoculation, make sure that free SO₂ level is lower than 15 mg/L.

1st INOCULATION: LEVEL² LAKTIA™

Inoculate at 25 g/hL: Rehydrate the yeast in 10 times its weight of water at 30°C/86°F. After 15 minutes, stir very gently. To help the rehydrated yeast acclimate to the cooler juice temperature and avoid cold shock, slowly combine an equal amount of juice with yeast rehydration solution (this step may need to be repeated). Total rehydration time should not exceed 45 minutes.

2nd INOCULATION: *Saccharomyces cerevisiae*

After 24 hours, proceed to the 2nd inoculation of selected *Saccharomyces cerevisiae* yeast at 25 g/hL, using GO-FERM PROTECT™ or GO-FERM PROTECT EVOLUTION™ during the rehydration following recommended protocol.

Note: Delayed inoculation of the *Saccharomyces cerevisiae* will lead to increased production of lactic acid by LEVEL² LAKTIA™, and by consequence a higher acidification effect.

Nutrition recommendations:

1. Add organic yeast nutrient just after LEVEL² LAKTIA™ inoculation.
2. Add organic or complex yeast nutrient at 1/3rd of alcoholic fermentation.

MLF management recommendations:

Prefer co-inoculation with selected wine bacteria added at the same time as *Saccharomyces cerevisiae* inoculation. For a sequential inoculation with selected wine bacteria, if the lactate level is higher than 3 g/L, make a blend with other wines before inoculation.

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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