



Anchor Yeast

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PRODUCT SPECIFICATION SHEET	
NT 202	
NT 202 is an active dried culture of a selected strain of <i>Saccharomyces cerevisiae</i> .	
Appearance	uniform spherical granules, cream to light brown.
% Dry Matter	>92%
Microbiological Analysis:	
Viable Yeast Cells	>1E10 CFU per g (minimum)
Total Bacterial Count	<1E6 CFU per g
Lactic Bacteria Count	<1E6 CFU per g
Wild Yeast	<1E5 CFU per g
Moulds	<1E3 CFU per g
Storage in a cool dry place (5 – 15°C) in its original sealed packaging. If kept under these conditions the recommended shelf-life is 3 years.	
Packaging: 1 kg vacuum packed in a polyester / nylon / polyethylene laminated bag.	

- Complies with the requirements of Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act 54 of 1972) applicable in the Republic of South Africa, and the International Oenological code which establishes rules relating to winemaking practices and treatments.
- Is thereby authorized for use in the making of wine for human consumption under the terms and conditions specified by Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act 54 of 1972).

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