

Specification Sheet

RED STYLE

FOR OENOLOGICAL USE

Blend qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology, packaged in laminated foil.

30820-08-27 : 4 x 2.5 kg pack in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENT

- *Saccharomyces cerevisiae* yeast derivatives and enzyme.

PRODUCT SPECIFICATION

Dry matter	> 92 %
Total aerobic mesophile flora	< 10 ⁴ CFU/g
Coliform	< 10 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
Moulds	< 10 ³ CFU/g
Yeast	< 10 ³ CFU/g

HEAVY METALS TYPICAL ANALYSIS

Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

Suspended in clean water (Example 2.5 kg for 25 litres water). Agitate then add to the must.

DOSAGE

Commonly 30 g/hL per addition.

STORAGE and SHELF LIFE

Store in a dry and cool place.
3 years in original sealed packaging.



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Lallemand Oenology