

# Specification Sheet

## RESKUE

FOR OENOLOGICAL USE

This product is Yeast Cell Walls.

Product is packaged in laminated foil.

**30881-07-27:** 10 x 1 kg sachet in a 10 kg box

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- Light tan colour
- Typical yeast smell

#### INGREDIENT

- Yeast cell walls (*Saccharomyces cerevisiae*)

### PRODUCT SPECIFICATION (in compliance with OIV codex)

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Dry matter	> 94 %
Lactic bacteria	< 10 <sup>3</sup> CFU/g
Acetic bacteria	< 10 <sup>3</sup> CFU/g
Coliform	< 100 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 <sup>3</sup> CFU/g
Yeast	< 10 <sup>2</sup> CFU/g

### HEAVY METALS TYPICAL ANALYSIS

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

### PREPARATION

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

### DOSAGE

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Commonly between 20-40 g/hL per addition. **Maximum dosage** (EU): 40 g/hL.

### STORAGE and SHELF LIFE

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Store product in a dry and cool place (ideally 4°C -16°C).

Shelf life is 3 years in original sealed packaging.



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