

## SPECIFICATION SHEET

### SAUVY™

#### FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10438-01-Y7: 10 kg carton

10438-06-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

Dosage rate : 20 to 40 g/hL

##### A. Rehydration without yeast protector

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

##### B. Rehydration with a yeast protector

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.

#### 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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