

## SPECIFICATION SHEET

### SIY 33™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast. Product is packaged in blue polyethylene lined paper bag.

**Inactivated yeast organic nitrogen content** < 9,5 % of dry matter (N equivalent).

**30803-13-34:** 12,5 kg

**30803-02-34:** 25 kg

**30803-72-34:** 750 kg

#### PHYSICAL PROPERTIES

##### APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

##### INGREDIENTS

- Specific inactivated yeast *Saccharomyces cerevisiae*

#### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Dry matter .....	> 93 %
Lactic Bacteria .....	< 10 <sup>3</sup> CFU/g
Acetic bacteria .....	< 10 <sup>3</sup> CFU/g
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
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

#### INSTRUCTIONS FOR USE

Commonly between 20 - 40 g/hL per addition.

Suspend in clean water (Example 2,5 kg for 25 litres water). Agitate then add to the must.

#### STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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