

SPECIFICATION SHEET

NUTRIENT VIT END™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast and yeast cell walls. Product is packaged in laminated foil.

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

30831-01-30: 1x10 kg sachet in a 10 kg carton

30831-08-30: 4x2,5 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- Specific inactivated yeast *Saccharomyces cerevisiae* and yeast cell walls *Saccharomyces cerevisiae*.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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

INSTRUCTIONS FOR USE

Commonly between 30-40 g/hL per addition. **Maximum dosage** (EU): 200 g/hL
Suspended 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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