
SPECIFICATION SHEET

OPTI'MALO BLANC™

MALOLACTIC FERMENTATION ACTIVATOR FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast. Product is packaged in laminated foil under vacuum.

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

30854-07-27: 10 kg

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Specific inactivated yeast *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

20g/hL calculated on the final wine volume.

Suspended in ten times its weight of clean water or wine in fermentation. Agitate, and then add directly to the wine at the end of alcoholic fermentation at the same time as the selected wine bacteria addition.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid until further notice or otherwise indicated.

For any questions regarding this product, please contact your local representative.