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## SPECIFICATION SHEET

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# FERMAID E BLANC™

FOR OENOLOGICAL USE

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

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

**30828-01-34: 1x10 kg sachet in a 10 kg carton**

**30828-08-34: 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*, mineral salts and vitamins.

### 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 35 - 40 g/hL per addition. **Maximum dosage (EU): 40 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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