

SPECIFICATION SHEET

NUTRIENT VIT ZERO™

FOR OENOLOGICAL USE

This product is a yeast autolysate. Product is packaged in laminated foil.

**Yeast autolysate organic nitrogen content** < 11,5 % of dry matter (N equivalent).  
**10 % < yeast autolysate aminoacid content** < 20 % of dry matter (Glycine equivalent).

**3080E-08-30:** 4x2,5 kg sachet in a 10 kg carton  
**3080E-01-30:** 1x10 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Yeast autolysate *Saccharomyces cerevisiae*, thiamine.

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.  
Suspended in clean water (Example 2,5 kg for 25 liters 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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