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SPECIFICATION SHEET

GO-FERM STEROL FLASH™

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).

3080W-08-27: 4x2,5 kg sachet in a 10 kg carton **3080W-83-27:** 5x1 kg sachet in a 5 kg carton **3080W-01-27:** 1x10 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- · Micro-agglomerated form
- · Beige to light brown colour
- Typical yeast smell

INGREDIENTS

· Yeast autolysate 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
E. coli	. Absent in 1 g
S. aureus	
Salmonella	. Absent in 25 g
Moulds	. < 10 ³ CFU/g
Yeast	. < 10 ² CFU/g
Lead	. < 2 mg/kg
Mercury	. < 1 mg/kg
Arsenic	
Cadmium	. < 1 mg/kg

INSTRUCTIONS FOR USE

Commonly 30 g/hL per addition.

Add to clean chlorine-free water (15°C). Add Active Dry Yeast (ADY) in this suspension, wait for 15 minutes rehydration time, then incorporate directly into the must.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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