

## SPECIFICATION SHEET

# CAUDALYS™

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).

**3082B-07-27: 10x1 kg sachet in a 10 kg carton**

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

#### INGREDIENTS

- Specific inactivated yeast *Torulaspora delbrueckii*.

### 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

- In must, at the beginning of the alcoholic fermentation: from 10 to 30 g/hL (0.8 to 2.4 lb./1000 gallons)
- In wine: from 5 to 15 g/hL (0.4 to 1.2 lb./1000 gallons)
- Tirage wine: from 5 to 10 g/hL (0.4 to 1.2 lb./1000 gallons)

Suspend in 10 times its weight of water or must/wine before addition.

### STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.