

SPECIFICATION SHEET

BOOSTER BLANC™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast with guaranteed glutathione levels. Product is packaged in laminated foil.

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

30825-01-27: 1x10 kg sachet in a 10 kg carton

30825-08-27: 4x2.5 kg sachet in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Specific inactivated yeast with guaranteed glutathione levels *Saccharomyces cerevisiae*

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Reduced glutathione	> 10 mg/g
Cysteine	< 3 mg/g
Gamma-glutamyl-cysteine	< 10 mg/g
Reduced glutathione/Oxidized glutathione.....	> 3
Gamma-glutamyl-cysteine/ Reduced glutathione	> 20%
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

Commonly between 20-40 g/hL per addition.

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