

## SPECIFICATION SHEET

# OXYVOR™

## 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).

**3081D-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 with guaranteed glutathione levels *Saccharomyces cerevisiae*

## PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Reduced glutathione .....	> 25 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 <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 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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