

SPECIFICATION SHEET

LaVigne™ AROMA

TO BE USED IN VITICULTURE – FOR FOLIAR APPLICATION

This product is a Specific Inactivated Yeast. Product is packaged in a laminated foil.

35780-P1-EU: 2x3 kg bags in a 6 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Dust
- Beige to light brown colour
- Typical yeast smell

INGREDIENTS

- 100% specific fractions of inactivated wine yeast, *Saccharomyces cerevisiae*.

PRODUCT SPECIFICATIONS

Dry matter	≥ 95 %
Total Plate Count	< 10 ⁴ 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
Cadmium	< 0,7 mg/kg
Copper	< 70 mg/kg
Nickel	< 25 mg/kg
Lead	< 45 mg/kg
Zinc	< 200 mg/kg
Mercury	< 0,4 mg/kg
Chrome (total)	< 70 mg/kg

INSTRUCTIONS FOR USE

Check label and technical data sheet.

Suspend the product in water and stir/ agitate to mix.

Dilute in water for its application. Keep the agitator running during the application. Avoid leakage losses.

STORAGE & SHELF LIFE

Non-flammable product.

Store in a dry and cool place. Avoid extreme storage conditions. Store in sealed original packaging.

Do not use content if the bag has been broken during shipping or handling.

Check best before date in the packaging (60 months from production date).

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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.