

## PRODUCT SPECIFICATION SHEET (Page 1/2)

### Product information

**PRODUCT DESCRIPTION** Active freeze-dried bacteria *Oenococcus oeni* sp. and *Lactobacillus plantarum* sp.

**APPLICATION MARKET** Lactic acid bacteria for oenological use.

**PRODUCTS** **ANCHOR DUET AROM™**  
**ANCHOR DUET SOFT™**

**COUNTRY OF ORIGIN** France

**APPEARANCE** White to beige colour with slight odour of fermentation.

**STATUS** According to our knowledge, the microorganisms are as they were found in nature and have not been modified through genetic engineering. To the best of our knowledge, materials used to make the final products do not contain GMO.  
We guarantee that the aforementioned products are in accordance with current food manufacturing regulations as applicable to these products. Under these conditions these products are safe for human consumption.

### REGULATORY INFORMATION

The product complies with the requirements of EU regulation No 606/2009 of July 10<sup>th</sup> 2009, the International Code of Oenological Practices and the International Oenological Codex which establish rules relating to winemaking practices and treatments.

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### COMPOSITION

Active freeze-dried bacteria *Oenococcus oeni* sp. and *Lactobacillus plantarum* sp. and maltodextrin as carrier.

### CHEMICAL PROPERTIES

Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium	< 1 mg/kg

### MICROBIOLOGICAL PROPERTIES

Viable bacteria	> 10 <sup>11</sup> CFU/g
Dry matter	> 92%
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
Acetic bacteria	< 10 <sup>4</sup> CFU/g
Moulds	< 10 <sup>3</sup> CFU/g
Yeast	< 10 <sup>3</sup> CFU/g

### PACKAGING

Lactic acid bacteria in powder form, obtained by lyophilisation and packaged in laminated foil.

### STABILITY DATA

Recommended storage temperature and duration in original sealed packaging for an optimal fermentation activity:

- 18 months at 4°C or
- 36 months at -18°C.

Use once opened.

**During delivery and transit before recommended storage condition, sealed packets can be held at ambient temperature for 3 weeks (< 25°C) without significant loss of viability.**

### SAFETY AND HANDLING

Please refer to the Material Safety Data Sheet available on request.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.