

SPECIFICATION SHEET

RED STYLE™

FOR OENOLOGICAL USE

This product is a Specific Inactivated Yeast and enzyme blend. The enzyme is derived from selected strains of *Aspergillus* sp. Product is packaged in laminated foil.

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

30820-08-27: 4x2.5 kg sachet in a 10 kg carton

SPECIFIC INACTIVATED YEAST SPECIFICATIONS (in compliance with OIV Codex)

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.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown powder
- Typical yeast smell

INGREDIENTS

- Specific inactivated yeast *Saccharomyces cerevisiae*, enzyme and maltodextrin.

ENZYME SPECIFICATIONS

<i>Polygalacturonase</i> (EC 3.2.1.15).....	≥ 13000 PGLAL u/g
Coliform	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>Salmonella</i>	Absent in 25 g
Antimicrobial activity	Non-detectable
Mycotoxins	Non-detectable
Lead	< 5 mg/kg
Mercury	< 0.5 mg/kg
Arsenic	< 3 mg/kg
Cadmium	< 0.5 mg/kg

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