

# SPECIFICATION SHEET

## ENOFERM M1™

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10020-01-01: 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Form of round or vermiculated pellets
- Beige to light brown colour
- Typical yeast smell

#### INGREDIENTS

- Active dry yeast *Saccharomyces cerevisiae*, E491.

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast .....	> 10 <sup>10</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
Lactic Acid Bacteria .....	< 10 <sup>5</sup> CFU/g
Acetic bacteria .....	< 10 <sup>4</sup> CFU/g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast of different species .....	< 10 <sup>5</sup> CFU/g
Lead .....	< 2 mg/kg
Mercury .....	< 1 mg/kg
Arsenic .....	< 3 mg/kg
Cadmium.....	< 1 mg/kg

### INSTRUCTIONS FOR USE

Dosage rate : 20 to 40 g/hL

#### A. Rehydration without yeast protector

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

#### B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

Notes: The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

### STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging. Do not use active dry yeast if the packaging has lost its vacuum.

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