

SPECIFICATION SHEET

LEVEL² TDTM

FOR OENOLOGICAL USE

Active dry yeast packaged in laminated foil under vacuum.

10538-07-01: 10x2x500 g pack in a 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 one pack of *Saccharomyces cerevisiae*, one pack of *Torula delbrueckii*, E491.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Viable yeast	> 10 ¹⁰ CFU/g
Dry matter	> 92 %
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
Lactic Acid Bacteria	< 10 ⁵ CFU/g
Acetic bacteria	< 10 ⁴ CFU/g
Moulds	< 10 ³ CFU/g
Yeast of different species	< 10 ⁵ CFU/g
Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium.....	< 1 mg/kg

INSTRUCTIONS FOR USE

1/ Yeasts preparation

Rehydrate each yeast in ten times its weight of water at appropriate temperature. Important points:

- TD 291 temperature of rehydration is different from a *Saccharomyces*: optimal temperature between 20° to 30°C/ 68° to 86°F.
- SC 734 temperature of rehydration: 37°C/ 99°F (the use of yeast protection is highly recommended).

Allow to settle for 15 minutes then mix gently. Then acclimatize the yeast starter to the temperature by progressively adding an equivalent volume of must to it. The temperature difference between the rehydration solution and the must should not exceed 10°C. Total rehydration time should not exceed 45 minutes.

2/ Inoculation process

1. When inoculating with *Torulaspora delbrueckii* TD 291, verify that the content of free SO₂ in the must does not exceed 15 mg/L.
2. Inoculation of the 1st level (TD 291) at 25 g/hL in the must before alcoholic fermentation start.
3. After a drop of 10 to 15 points in must density, inoculate the 2nd level (*Saccharomyces cerevisiae* SC 734) at 25 g/hL.

Use good fermentation practices such as yeast protection and nutrition.

Please refer to LEVEL² TD technical datasheet for more detailed recommendations.

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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